

Hot Honey Salmon (Cedar Plank, Pellet Grill)

Prep: 15 minutes (plus preheating) • Cook: 30 minutes

Cedar-plank salmon kissed with gentle smoke, seasoned with Honey Hog Hot and finished with a glossy hot-honey glaze for a sweet, sticky bite with a soft, warming heat.

Ingredients

- 1 lb salmon fillet
- to taste Meat Church Honey Hog Hot
- as needed Chef J's Fire Honey (for glazing)

Instructions

1. Preheat a pellet grill to 275°F. Use a lighter or fruit wood pellet blend if desired.
2. Place the salmon fillet in the center of a soaked cedar plank.
3. Season all sides of the salmon generously with Meat Church Honey Hog Hot and let it adhere for 15 minutes.
4. Set the cedar plank with salmon in the middle of the grill and cook until the internal temperature reaches about 120°F, roughly 25 minutes (use an instant-read thermometer).
5. Brush or drizzle Chef J's Fire Honey evenly over the salmon to fully coat the surface.
6. Continue cooking until the internal temperature reaches 125°F, about 5 minutes more.
7. Remove from the grill, rest for about 10 minutes, then serve.

Tags: Seafood, Grilling, Pellet Grill, Cedar Plank, Sweet and Spicy, Smoked
