New: Ace Hardware Recipe of the Week: Cedar Plank Salmon on a Traeger grill

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 4,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Starting April 1st, Ace will release a special Griller's Recipe of the Week– a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And, soon, from you. Send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk ace@thecivicnetwork.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's inaugural Griller's Recipe of the Week.

Recipe: Cedar Plank Salmon

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

"Cedar plank cooking is such a great way to add aromatic flavors to everyday cooking," Chef Jason says. "In this recipe we start with some wild caught Alaskan Salmon, then add some oil, Rub-A-Dub and Fishy Fishy. Next, we grill it on the Traeger and add wood fired fun to that cedar aroma."

Suggested Grill: Traeger Ironwood 885

Yield: 2 People

Prep time: 10 Minute Prep

Cook time: 20 Minutes Cook Time

Cook Temp: 450˚ F

Ingredients:

Measure	Ingredient	Prep Notes
2 each	Salmon, Filets, 8 oz wt	Skinned and trimmed
1 Tbsp	Olive Oil	
Taste	Rub a Dub, *5280 Culinary*	
Taste	Fishy Fishy Rub, *5280 Culinary*	
1 each	Cedar Plank, Western Brand	Soaked in water for 2-3 hours

Garnish With:

Fresh Parsley

Sliced Lemon

Salted Butter

Prep Directions:

Soak Cedar Planks in warm water for 30 Minutes prior to grilling

FISH Selection – Check with your local grocery store or fish market

- Salmon

- Free from bloodline
- Skinless
- 8oz thick steak cut
- FRESH, Not frozen or previously frozen

Before you start:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Cooking directions:

Place bottom grill grate into the LOWER position (if you have an Ironwood)

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 450˚ F, hit enter and hit ignite

While Traeger is heating up:

Lightly Oil the Salmon Filet on both sides

Season both sides of the Salmon with Rub-A-Dub and Fishy Fishy

Allow to sit at room temp while the grill heats to temp

Remove planks from the water and place on the counter

Place the seasoned salmon on the plank and place plank into the Traeger

Cook the salmon to the desired doneness

I recommend cooking Salmon to a temp of 145˚ F, this will be opaque in color and firm

Using tongs, remove salmon when desired doneness is reached

Garnish with Salted Butter and Lemon Juice

**** WHEN DONE COOKING, DISCARD CEDAR PLANK. THEY ARE SINGLE USE****

Products Used:

- Traeger Ironwood 885 Ace Sku # 8030462
- Cedar Plank, Western Ace Sku # 8379091
- Reserve Blend Pellets Ace Sku # 8015887
- Fishy Fishy Rub – 5280 Culinary Ace Sku # 8561938
- Rub A Dub – 5280 Culinary Ace Sku # 8562050

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online: Photos (1)

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