CEDAR-PLANKED SALMON WITH LEMON-DILL BUTTER

While this is an impressive dinner for company, it is easy enough for a busy weeknight supper. Any leftover Lemon-Dill Butter pairs beautifully with grilled shrimp.

SERVES **4**
RECOMMENDED PELLETS
Maple, Apple

INGREDIENTS

- 1 lemon
- 8 tablespoons (1 stick) butter, at room temperature
- 2 tablespoons fresh dill, chopped
- Traeger Salmon Shake, or salt and freshly ground black pepper
- 4 skinless salmon fillets, preferably center-cut (6- to 8-ounces each)
- 1 untreated cedar plank (approximately 16- by 8-inches), soaked in water to cover for 1 hour, then drained (see Note below)

■ Wash the lemon, and cut it in half through its equator. Slice one-half into thin slices with a sharp knife and reserve (discard stem end). Remove the yellow zest from the other half with a knife or vegetable peeler and finely mince, or use a zester. Squeeze the juice from the zested half, discarding any seeds.

■ Make the Lemon-Dill Butter: In a small mixing bowl, combine the butter with the lemon zest, 1 tablespoon of lemon juice, the dill, and 1-1/2 teaspoons Traeger Salmon Shake or 1 teaspoon of salt and 1/2 teaspoon freshly ground black pepper. Set aside or cover and refrigerate if not using immediately. (The Lemon-Dill Butter can also be frozen for up to 6 months.)

■ When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Put the cedar plank directly on the grill grate. Set the temperature to 350 degrees F and preheat, lid closed, for 20 minutes. (This is a longer preheat than usual because you want to get the plank hot.)

■ Remove any pin bones from the salmon fillets (you can feel the bones with your fingertips) with kitchen tweezers or needle-nosed pliers. Season the salmon fillets on both sides with Traeger Salmon Shake. Arrange the fillets on the plank, and top each fillet with a slice of lemon. Cook, lid closed, for 25 to 30 minutes, or until the salmon is opaque and flakes easily when pressed with a fork. Top each fillet with a pat of Lemon-Dill Butter. Carefully transfer the fillets to a platter or plates and serve immediately.

■ ***Note:*** A rimmed cookie sheet works well for soaking the plank. Keep it submerged by resting something heavy, like a dinner plate, on the plank.