



SPOTLIGHT RECIPE

CEDAR PLANK SALMON WITH MAPLE-SQUASH SUCCOTASH

This is a seasonal dish that pairs the smoky, wood-infused flavor of grilled salmon with a sweet and savory vegetable hash. While recipes for this exact combination vary, the meal typically consists of two main components: maple-glazed salmon cooked on a cedar board and “succotash” that incorporates winter squash.

SERVES 6



For ingredients and
cooking directions, please
scan the QR code.

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CEDAR PLANK SALMON WITH MAPLE-SQUASH SUCCOTASH

INGREDIENTS

- 2 large cedar planks
- 4 cups water
- 1/2 cup maple syrup
- 2 tablespoons Dijon mustard
- 2 teaspoons cloves garlic, minced
- 1 teaspoon smoked paprika
- Six 6-ounce salmon fillets
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup maple syrup
- 1 tablespoon olive oil
- 3 cups butternut squash, peeled, diced, 1/2-inch cubes
- 1 cup lima beans
- 1 large red bell pepper, diced
- 1 1/2 cups corn kernels
- 2 large shallots, minced
- 2 teaspoons sage, chopped

DIRECTIONS

Soak the cedar planks in 4 cups of water for at least 2 hours. Cut the salmon into 6-ounce portions and season with salt and pepper.

Preheat the oven to 350 F.

In a small bowl, combine the maple syrup, Dijon mustard, garlic and smoked paprika to make a glaze.

Set the salmon on the cedar planks and cook for 15 minutes. Every 3 minutes, brush with the glaze until the salmon is done.

In a pot, add the oil and sauté the squash with the lima beans, red pepper, corn and shallots. Cook for 15 minutes and finish with the sage.