Signature Recipe

CASA DE FOTH
• SIGNATURE RECIPE •
SIN CITY FLAVOR

TED'S BROWN SUGAR SWEET-HEAT CEDAR-PLANK KING SALMON

Sweet • Smoky • Sticky • Spicy

Cedar-plank smoked on the Traeger at 400°F with a sweet brown sugar bourbon glaze and a hint of spice. Buttery, flaky and unforgettable.



INGREDIENTS

SERVES 2

- 1 (1½ lb) King Salmon filet, skin on
- 2¼ Tbsp dark brown sugar
- 2 Tbsp honey
- 1½ Tbsp bourbon
- 1½ Tbsp Dijon mustard
- 1½ Tbsp unsalted butter, melted
- 1 tsp soy sauce
- 1 small garlic clove, minced
- ½ tsp smoked paprika
- ½ tsp crushed red pepper flakes
- ¼ tsp black pepper
- Pinch of kosher salt
- 1 cedar plank (soaked 1–2 hours)

Crush red pepper flakes between your fingers for the perfect heat distribution.

TOOLS

- Traeger Pellet Grill
- Cedar Plank (soaked)
- Small Mixing Bowl
- Basting Brush
- Meat Thermometer (MEATER recommended)

THE METHOD

1 PREP THE SALMON
Pat salmon dry. Season lightly with kosher salt and black pepper. Let rest at room temperature while Traeger preheats.

2 SOAK & PREP CEDAR PLANK
Soak plank in water for 1–2 hours. Place plank on grill grates and preheat Traeger to 400°F with Super Smoke.

3 MAKE THE GLAZE
In a small bowl, whisk together all glaze ingredients until smooth.

4 SMOKE THE SALMON
Place salmon skin-side down on the plank. Brush with a thin coat of glaze (about 1 Tbsp). Close lid and let it smoke. (400°F gives great smoke & caramelization.)

5 GLAZE IN STAGES
- At 90–100°F internal: brush with glaze (about 1 Tbsp).
- At 112–115°F internal: brush again with a generous coat.
- Cook until salmon reaches 123°F internal temp.

6 REST & SERVE
Remove plank from grill.
Let salmon rest 3–5 minutes.
Internal temp will rise to ~125°F.
Slice and serve.

FOR THIS FILET
1.5 LB SKIN-ON FILET
18–25 MINUTES TOTAL COOK TIME
(times vary—cook to temp, not the clock)

TEMPERATURE GUIDE

TRAEGER: 400°F
Super Smoke (if available)

90–100°F	First glaze
112–115°F	Second glaze
123°F	Pull from grill
125°F	Perfect final temp (after rest)

PRO TIPS

- ★ Don't skip the plank—cedar adds incredible aroma and keeps the salmon moist.
- ★ The glaze will thicken as it cooks—keep brushing for maximum flavor and sticky finish.
- ★ Sweet + heat is all about balance. Adjust red pepper flakes to your perfect level.
- ★ Leftovers? Flake and add to tacos, salads, rice bowls or scrambled eggs.

PERFECT PAIRINGS

- Chilled Sauvignon Blanc
- Rosé
- Light Pinot Noir
- Grilled veggies or asparagus
- Coconut rice or wild rice

FOTH RULES

1. START WITH FLAVOR
Season simply. Let the salmon and smoke shine.

2. GLAZE IN LAYERS
Multiple thin layers = sticky, glossy perfection.

3. TRUST THE TEMP
The thermometer never lies. Pull at 123°F.

4. REST & ENJOY
A few minutes of rest makes every bite better.

GREAT INGREDIENTS. PROPER COOK. DAMN GOOD. — *Teal Foth*

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