

Cedar board salmon – Mums pimped up potato salad

Ingredients:	Oma's pimped up potato salad
2 Salmon fillets (skin removed) 150g butter 1 clove fresh garlic 2 tbs Dijon Mustard 2 tbs finely chopped fresh dill 2 tbs finely chopped fresh parsley 1 tbs fresh lemon juice 1 lemon sliced White pepper Salt 1 cedar board*	8 medium sized white potatoes 1 cup bought (whole egg) mayonnaise ½ cup sour cream 3 tbs finely chopped fresh dill 6 rashers short cut bacon ½ onion (diced) 3 eggs (hard boiled) ½ cup finely diced dill cucumber White pepper Salt

Method:

1. Prepare the butter; soften the butter and mix through the crushed garlic clove, dill, parsley, lemon juice, Dijon mustard, a pinch of white pepper and salt. Place onto cling wrap or foil and roll into a small log twisting the edges. Place into the freezer.
2. *Cedar board; you can pick these up at most BBQ stores or hardware stores in the BBQ section. Soak the cedar board in water for at least half an hour. This will prevent it burning completely – we do want it to heat up on the grill to the point that it smokes and imparts an amazing flavour on your salmon.
3. Bring potatoes to a boil in a large pot of salted water (not need to peel or cut). Boil until tender but not too soft (test with a skewer). Drain and leave to cool down.
4. Meanwhile....., dice the bacon and fry until crispy. Peel the potatoes – the skin should just fall off. Dice them into roughly 2 cm square cubes and throw them into a large bowl with bacon, dill, diced cucumber and a really good shake or two of white pepper. Gently stir through the mayonnaise and sour cream until all ingredients are mixed through. The salad can be served warm or cold.
5. Prepare the salmon; if you can, set up your BBQ for 2 zone cooking (one hot and one not). If you have a thermometer on your BBQ, try to get the temperature to around 300f (150c). Remove the skin if you haven't bought it skin off and run your fingers along it just to make sure there's no bones left in. Place the salmon onto the cedar board and lightly season with pepper and salt. Place some lemon slices between and around the fillets and place over the hot part of your BBQ or grill and close the lid.
6. After 10 minutes, slice your butter log into ½ cm thick slices and place generously on top of the salmon. If the board is smoking excessively or burning, move it around to the cooler zone of the BBQ for the remainder of the cook. Adding the butter may also add to some flare ups if over direct heat.
7. At about the 15 minute mark, using a digital thermometer, check the temperature / doneness of the salmon. We're aiming for around 135f (57c).
8. When cooked, serve with as much of the buttery sauce as you can get onto a plate with a good scoop of Oma's pimped up potato salad. Enjoy!