Simple Cedar Planked Salmon

**Origin:** Corn Dance Cafe  
**Prep:** 10 minutes  
**Cook:** 15 minutes  
**Yield:** 4 servings  
**Ethnicity:** Native American  
**Difficulty:** Easy

**Description:**  
A classic native dish that is rich in essential vitamins and oils. Heart-healthy and low calories.

**Prep dishes and plating/serving needs:**
- Mixing bowl for rub ingredients  
- Cutting board and paring knives  
- 1 Cedar grilling plank, soaked  
- Cast iron skillet  
- Wooden spoons and tongs  
- Plates; silverware and cloth napkins

**Ingredients:**
- 1 tablespoon brown sugar  
- 1 teaspoon coarse salt  
- 2 teaspoons ancho chili powder  
- 1 teaspoon ground cumin  
- 10 finely crushed juniper berry
• 4-6 ounce salmon filets
• Honey for drizzling
• Fiddlehead ferns (if available) OR sea beans
• Baby arugula
• Cranberries
• Blueberries

Directions:
Preheat grill to medium-low heat, about 350 F. In a small mixing bowl combine rub ingredients. Rub salmon with desired amount of rub and set aside.

Place soaked plank on preheated grill, close lid, and heat for 3 minutes. Using tongs turn plank over and place salmon on heated side of plank. Close lid and grill for 12-15 minutes or until desired doneness. Remove cedar planked salmon from grill and drizzle with desired amount of honey. Serve immediately.

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Smoked Oyster Potato Cakes

Origin: Corn Dance Cafe
Prep: 10 minutes
Cook: 15 minutes
Yield: 6 servings
Ethnicity: Native American
Difficulty: Easy

Description:
A simple and tasty accompaniment to salmon.

Ingredients:
• 10 canned smoked oysters, coarsely chopped
• 2 cups coarsely mashed potatoes (red potatoes cooked with skin on)
• 1-2 eggs
• 1/2 cup scallions, thinly sliced
• 1 teaspoon fresh thyme, chopped
• Salt, to taste

Directions:
Combine all ingredients in mixing bowl by hand. With lightly floured hands, shape into small, flattened cakes. Brown on grill or sauté in small amount of oil in skillet.