Cedar Planked Salmon

2 salmon filets (I used sockeye salmon)

1 Tablespoon brown sugar

1 teaspoon kosher salt

1/2 teaspoon dried dill

1/2 teaspoon pepper

Soak cedar planks for at least 1 hour.

Combine sugar, salt, dill and pepper.

Sprinkle over salmon and refrigerate, uncovered for at least 1 hour and up to 24 hours.

Grill.