

Cedar Baked Salmon:

Ingredients:

- 1-2 salmon filets
- 1-2 food grade cedar planks (may be able to put more than one filet on plank depending on size)
- 2 lemons
- Favorite seasonings

Steps:

1. Soak cedar in water for at least 30 minutes, pre-heat [Italia Artisan Pizza Oven](#) to about 450°F (med-low heat)
2. Cut lemon into slices about a quarter inch thick and lay slices flat onto cedar plank
3. Place fish on lemon slices (skin side down) and season as desired
4. Cook in the Italia Artisan Pizza Oven for about 7-10 minutes or until fish reaches desired doneness
5. Serve hot on cedar plank for authentic experience