



Bourbon Glazed Salmon

Let's begin by gathering our ingredients for Bourbon Glazed Salmon:

Ingredients:

2 salmon fillets
¼ cup bourbon
½ cup packed dark brown sugar
½ cup soy sauce
½ teaspoon garlic
½ teaspoon Dijon mustard
salt and pepper

In a small saucepan, combine 1/4 cup bourbon, 1/2 cup brown sugar, 1/2 cup soy sauce, 1/2 teaspoon garlic, and 1/2 teaspoon dijon mustard. Bring to a boil and simmer on low for 15-20 minutes, or until reduced by half. Remove from heat and sit to thicken.

Preheat oven to 425° F. Pat salmon fillets dry, cut into smaller pieces, and season with salt and pepper on both sides. Lay the salmon skin side down on a lightly oiled wire rack set over a baking sheet. If you don't have a rack, a baking sheet will work just fine. Bake for about 15 minutes, depending on the size of your fish.

When the salmon is nearly done, turn the broiler on in your oven. With a food brush, spread the glaze on top of the salmon. Be generous with your glaze. Return to the oven and broil (not too close to heat) for about 30 seconds. Watch carefully so the glaze doesn't burn. Repeat the process: take out the salmon, brush with more of the glaze and broil for a few seconds. Remove from oven.

Arrange the fillets on each plate and drizzle each serving with the remaining glaze. Plate to serve, enjoy!