

ENTREE

Cedar Bourbon Salmon

Ingredients:

- 1 ea Fresh Salmon Filet, 7 oz
- 1 ea Cedar Plank
- 4 oz Strawberry Bourbon Glaze
- to taste Salt and Pepper
- 7 oz Roasted Garlic Mashed Potatoes
- 3 ea Fresh Vegetable Medley
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

- 4-5 pieces Fresh Strawberries
- 1 Tbsp Green Onions, chopped

Procedure:

1. Season salmon with salt and pepper to taste, place on cedar plank, coat with Strawberry Bourbon Glaze and place in a 350° oven for 18 minutes or until salmon reaches 145° internal.
2. Heat 1 tsp of olive oil in sauté pan and add vegetables, garlic and salt and pepper to taste, toss in hot pan until heated throughout.
3. On a small round plate pipe potatoes on one side and serve vegetables on the other.
4. When salmon is done remove from oven and serve on the cedar plank.
5. Serve with a side ramekin of sauce and garnish with fresh strawberries and chopped green onions.

Strawberry Bourbon Glaze

- Lyons Strawberry Topping - Item 0034 1 cup
- Olive Oil 1 oz.
- Bourbon 2 cups
- Maple Syrup ½ cup
- Garlic, minced 1 Tbsp.
- Red Onions, chopped ¼ Cup
- Salt 2 tsp.
- Cayenne Pepper ¼ tsp.
- Corn Starch 2 Tbsp
- Water 2 cups+ ¼ Cup

Heat olive oil in pan, add red onions and garlic and sweat. Deglaze pan with bourbon and reduce by 1/3. Add remainder of ingredients, except for cornstarch and ¼ cup water, mix well and simmer for 10 minutes. Mix corn starch and remaining water and add to pot a little at a time until desired consistency is reached. Bring back to a boil and simmer another 4 minutes.

