

Tim Farmer's Country Kitchen

SALMON (ASIAN GLAZE)

Salmon filets
Salt and pepper
Bourbon Honey Glaze
Sauce

Grease aluminum foil and place on baking sheet. Place salmon, skin side down. Salt and pepper salmon and coat with Bourbon Honey Glaze Sauce.



Broil for 5-6 minutes until salmon flakes apart. Use remaining glaze for dipping.

Bourbon Honey Glaze Sauce

2-3 tablespoons honey
1 teaspoon soy sauce
1 tablespoon bourbon
1/2 teaspoon sesame seed oil
2-3 drops Liquid Smoke
Dash of garlic powder
1 teaspoon brown sugar

Mix together all ingredients. Use to top salmon.

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