

# Salmon Teriyaki with Whiskey Glaze

## Ingredients:

### *Marinade*

1/2 cup vegetable oil  
1/4 cup lemon juice  
1/4 cup soy sauce  
4 tablespoons butter  
1 teaspoon ground mustard  
1 teaspoon ground ginger  
1/4 teaspoon garlic powder  
8 (8 ounce) salmon steaks

### *Glaze Sauce*

1/2 cup dark brown sugar  
1/3 cup bourbon whiskey  
4 tablespoons butter



## Directions:

In a large re-sealable plastic bag or shallow glass container, combine the marinade ingredients; mix well. Set aside 1/2 cup for basting and refrigerate. Add salmon to remaining marinade, cover and refrigerate for 1-1/2 hours, turning once. Drain and discard marinade. Place the salmon on a broiler pan. Broil 3-4 in. from the heat for 5 minutes. Brush with reserved marinade; turn and broil for 5 minutes or until fish flakes easily with a fork. Brush with marinade. For glazing sauce, melt butter in a large heavy skillet over medium heat. Stir in brown sugar. Cook for 5 minutes on medium heat and add bourbon. Continue cooking for 5 minutes and spoon glaze over the salmon, and steamed vegetables of your choice. Serve and enjoy!

**Yield: 8 servings**