



FINCH + FENNEL

Sweet Bourbon Grilled Salmon

INGREDIENTS:

- 2-4 6-oz. pieces of Coho Salmon
- ½ c Olive Oil
- Kosher Salt
- Fresh Ground Black Pepper
- 1 Bottle F+F Sweet Bourbon Grillin' Sauce

DIRECTIONS:

1. With a basting brush, lightly brush both sides of your salmon filets with olive oil, reserving a little to brush on your clean grill grate. Important! Your grill grate must be clean for this recipe to work. Otherwise, your salmon will stick and create a big mess.
2. Lightly season each side of your salmon with kosher salt & fresh ground pepper. Preheat your grill to 400°F.
3. While grill is preheating, pour 4 oz. of F+F Sweet Bourbon Grillin' Sauce into a small saucepan & heat on the stovetop until the sauce starts to slightly simmer—you want it warm, not boiling.
4. Once your grill is preheated to the desired temperature, brush your cleaned grill grate with olive oil & place salmon, skin side up, on your grill for 5 minutes with lid closed.
5. With a wide spatula, flip the salmon, brush the top with F+F Sweet Bourbon Grillin' Sauce & cook for 5 minutes longer.
6. Glaze salmon with F+F Sweet Bourbon Grillin' Sauce once more & remove from grill. Let cool for 5-10 minutes. Serve with your favorite sides.



Enjoy!

