

Bourbon Marinated Salmon by Lynn's Recipes



Lynn demonstrates how to make a delicious Bourbon Marinated Salmon, perfect for dinner.

Ingredients:

- 1 pound Salmon fillets
- $\frac{3}{4}$ cup bourbon
- $\frac{1}{2}$ cup brown sugar
- 2 Tablespoons honey
- 2 teaspoons soy sauce
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon black pepper

Whisk all marinade ingredients together and pour over salmon. Refrigerate several hours to marinate.

Preheat oven to 400°. Bake salmon on a foil lined baking tray for 20 minutes, or until salmon flakes.

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