



## Maple-Basted Salmon

**Servings: 4**

Preparation Time: 10 minutes  
Start to Finish Time: 20 minutes

*Salmon is always great on the grill and this super-quick, flavor favorite recipe shows it off.*

**GLAZE:** Combine in a small saucepan

1/4 cup maple syrup

2 tablespoons whiskey (or bourbon)

1 tablespoon unsalted butter

1 teaspoon cider vinegar

**For the fish:**

4 8-ounce salmon fillets, no skin

1 dash salt

1 dash pepper

*The maple glaze adds a pleasant sweetness to the salmon without a lot of prep-fuss. Grilling the fish provides the char and grill marks.*



Preheat the grill to high. Brush grill grate with oil.

**GLAZE:**

Combine maple syrup, bourbon, butter, and vinegar in a small saucepan on the stove top. Boil over medium-high heat until thickened, about 3 minutes.

**FISH:**

Season fillets with salt and pepper.

Grill fillets, covered, 3 minutes. Flip fillets, baste with maple glaze, and grill until firm to the touch, 2-3 minutes more.

Baste fillets again before serving.