

## **IRISH WHISKEY SALMON**

### **Ingredients**

1 salmon filet (about 1 – 1½ lbs.)  
2 tbsp.honey  
1/4 cup cider vinegar  
1/4 cup Irish whiskey  
2 tsp chopped fresh thyme  
Grated zest from 1 lemon  
2 tbsp canola oil  
Kosher salt, fresh ground black pepper to taste

### **Preparation**

Mix together honey, vinegar, whiskey, thyme, lemon zest, oil, salt and pepper. Pour over salmon and marinate 1 hour on the counter, or 4 hours refrigerated.

Preheat oven to 450°F

Remove salmon from marinade and place on a broiling rack.

Bake for 10 minutes, basting once with the marinade or until golden. For a caramelized crust on the salmon, place under broiler on high for a few minutes.