

# Grilled Orange & Bourbon Salmon

## Ingredients

4 ea. Salmon Portions	3 tbsp chopped fresh chives
1/4 cup bourbon	2 tbsp fresh lemon juice
1/4 cup fresh orange juice	2 garlic cloves, chopped
1/4 cup low-sodium soy sauce	Cooking Spray
1/4 cup packed brown sugar	
1/4 cup chopped green onions	

## Directions

Combine all ingredients in a large plastic bag and add salmon. Reserve some marinade for basting if desired. Seal and marinate in refrigerator up to 1 1/2 hours, turning occasionally.

Preheat grill or broiler. Remove salmon from bag. Discard marinade in bag. Place salmon on grill or broiler pan coated with cooking spray. Cook 5-6 minutes per side, or until fish flakes easily with a fork. While cooking, baste frequently with reserved marinade if desired.

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