



RECIPE NAME: Salmon with Brown Sugar Bourbon Glaze **FROM THE KITCHEN OF:** Cheryl (Zolna) Adams, '74

INGREDIENTS:

4 TB. butter
1/2 cup brown sugar
4-6 oz. Salmon Filets
1/3 cup Bourbon Whiskey

INSTRUCTIONS:

Lay Salmon on dish and gently press brown sugar onto fillets; then, sprinkle with bourbon. Let sit for 30 minutes. Melt butter in heavy non-stick skillet and brown fillets about 3-5 minutes each side. Finish in microwave for about 1 1/2 minutes depending on thickness. Check for fineness. Pour glaze from pan over fillets and serve with chopped toasted pecans.

