WHISKEY GLAZED SALMON WITH COLCANNON

4, 5 oz. pieces of salmon

PREPARATION

GLAZE
Add all ingredients to small sauce pot, reduce by 2/3rds
When cool, brush over the salmon and place salmon in a 350 degree oven. Cook to desired temperature, brushing the fish with glaze throughout the cooking process

COLCANNON
In a medium pot, generously cover the potatoes with cold water and season with salt.
Bring to a boil and gently simmer until potatoes are fork tender.
Strain from the water, and add cabbage, kale, and horseradish. Seasoned as desired.

RED CABBAGE SLAW
Place all ingredients in a bowl and mix thoroughly.
Prepare at least 30 minutes before serving.

NOTES: