



### GLAZE

- 1 cup of whiskey*
- 1.5 TB of brown sugar*
- 1/4 cup of pineapple juice*
- 2 TB of hoisin sauce*

### COLCANANN

- 4 whole potatoes peeled, quartered*
- 1 cup julienne green cabbage, blanched*
- 2 cup baby kale, blanched*
- 1 TB horseradish*

### SLAW GARNISH

- 1 cup of red cabbage julienne*
- Splash of red wine vinegar*
- Splash of extra virgin olive oil*
- Pinch of sugar*

## 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:

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