

# SATURDAY NIGHT

## Honey Bourbon Salmon Recipe

### Ingredients

- 6oz Salmon filet per person, skin on
- Honey Bourbon Marinade
- $\frac{3}{4}$  cup Bourbon
- 2 tablespoons honey
- $\frac{1}{2}$  teaspoon ginger minced or grated
- $\frac{1}{2}$  cup brown sugar
- 2 teaspoons soy sauce
- Juice of a fresh lemon
- Butter
- Pepper
- Salt

### Directions

#### **Prepare in Advance**

Marinade: Mince or grate ginger. Combine Bourbon, honey, ginger, brown sugar, soy sauce in a bowl and let sauce marinate.

#### **Recipe Steps (follow along with Chef Vitanza):**

Sprinkle salmon with fresh lemon juice, a thin layer of the honey bourbon sauce, salt and pepper.

Melt butter on the grill or pan

Place salmon skin side up

Flip salmon when nice and caramelized (approx. 4 minutes)

Finish salmon until almost cooked, but not done. Don't overcook the salmon or you'll end up with a dry meal.

Plate salmon and put finishing honey bourbon sauce on top.

Side suggestions: Potato Croquettes or a favorite vegetable or side salad





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## Diamond State Bourbon Smash

### Cocktail Ingredients

Serves 2 cocktails

- Diamond State Bourbon (4 oz)
- Lemon wedges (6 wedges)
- Mint leaves (16 leaves)
- Simple syrup (1.5 oz)

Tools needed:

- 2 oz measuring cup or jigger
- Cocktail Ice (small cubes)
- Cocktail shaker
- Mixing Glass
- Pestle
- Hawthorne strainer
- Fine Mesh strainer
- Simple syrup (1:1 pure cane sugar and water)
- 2 Rocks glasses

