



Makes 4 fillets

½ cup bourbon, plus some for the Chef

1 tablespoon light brown sugar

1 pinch of Kosher salt for garlic

2 garlic cloves, pureed with knife

1 teaspoon white wine vinegar

1/8 teaspoon hot pepper flakes

Fresh cracked pepper

1/3 cup olive oil

4 salmon fillets

Dice the garlic fine. Add the salt to the garlic and use the flat side of your knife to puree the garlic.

Add the garlic and the remaining ingredients (except the oil) into a bowl. Whisk together well as you slowly drizzle in the oil. Cut the salmon fillets into portion sizes and place in a gallon size zippy bag. Add the marinade to the bag and toss to coat. Place bag in the fridge to marinate for at least 20 minutes.

Two hours is best. Grill over hot coals for 2-3 minutes per side; or until the center is just done. Use your tongs to pull off the skin. Drizzle a little of the marinade from the bag onto the fillets; being careful of the flame-up. Cook the salmon for another 30 seconds per side. Serve immediately.

Side Suggestion: [Stir-Fry Rice](#)