

Bourbon Honey Marinade

6 – 8 oz. of Salmon or 1lb Chicken	1/2 C Bourbon Honey
2 T Brown Sugar	2 tsp. Soy Sauce
1/2 tsp Ginger	1/4 tsp. Black Pepper

Thaw salmon, if frozen. Rinse the fish and pat dry. Place in a plastic bag or place in a shallow bowl you can seal with a lid.

In a small bowl, stir together the bourbon, brown sugar, honey, soy sauce, ginger, and pepper. Pour over meat and close container. Marinate in refrigerator 1 hour, turning occasionally to distribute marinade.

Drain, reserving marinade. Grill on lightly oiled rack over medium heat. Grill, turning and brushing with reserved marinade once halfway through the grilling time. Discard the remaining marinade.