



## Where Seattle Goes For Seafood

*Presents*

### **BBQ BOURBON SALMON WITH TOMATILLO SALSA**

Yield 4 Serving

6 each	Salmon Portion (6-7 oz each)
6 tbsp.	Jack Daniels BBQ Sauce ( <i>see recipe below</i> )
3 tbsp.	Tomatillo Salsa ( <i>see recipe below</i> )
3 tsp	Cilantro Lime Cream

*Instructions:*

1. Season and grill the salmon portions to desired temperature
2. Place 1 tbsp of Jack Daniels Bourbon BBQ Sauce on top to baste.
3. Remove the salmon to a serving platter and top with the tomatillo salsa and cilantro lime cream

### **Jack Daniels BBQ Sauce**

Yield 4 cups

12 oz wt.	Dijon mustard
$\frac{3}{4}$ cup	Soy sauce
1 cup	Jack Daniel's Bourbon
$\frac{1}{3}$ cup	Worcestershire sauce
1.5 cup	Brown sugar
2 cup	BBQ sauce (cattleman's)

*Instructions:*

1. Combine all ingredients and mix well. Store refrigerated until needed for use.
2. Before use heat in a saucepan and bring to a boil. (Caution: the bourbon may produce a flame)
3. Cook until the sauce thickens slightly.

## **Tomatillo Salsa**

Yield 1 cup

½ cup	Tomatillo husked and dice ¼ inch
¼ cup	tomato, red and yellow diced ¼ inch
2 tsp.	Red onion cleaned and diced ¼ inch
½ tbsp	Cilantro washed and chopped fine
1 tbsp	Lime Juice
2 tsp	Olive oil
½ tsp	Jalepeno seeded and minced fine
Pinch	Kosher salt

### *Instructions:*

1. Combine all ingredients and mix well. Store refrigerated for at least 1 hour until needed for use.

## **Cilantro Lime Cream**

Yield ½ cup

½ cup	Sour Cream
2 tbsp	Lime Juice
½ tbsp	Cilantro washed and chopped fine

### *Instructions:*

2. Combine all ingredients and mix well. Store refrigerated for at least 1 hour until needed for use.