

SWEET HEAT GLAZED SALMON

Kick your salmon up a notch with Vermont Castings Sweet Heat Rub. This grilled salmon recipe's orange-maple-bourbon glaze gets its unique flavour from the spice rub's assertive blend of garlic, molasses and fine ground coffee.

PREP TIME: 15 minutes + 30 minutes (cooling time)

COOK TIME: 15 minutes

SERVINGS: 4

INGREDIENTS:

1 large navel orange

½ cup (125 mL) pure maple syrup

¼ cup (125 mL) bourbon

1 tsp (5 mL) low sodium soy sauce

1 tbsp (15 mL) Vermont Castings Sweet Heat Rub

4, 6-oz (170 g) salmon fillets, skinned

Vegetable oil for brushing the grill

1 tbsp (15 mL) chopped chives

DIRECTIONS:

1. Preheat grill to medium high. Clean grates and then brush with oil. Place Vermont Castings Grill Topper pan onto grates.
2. Thinly slice half of the orange and juice the other half. Place the orange juice, maple syrup and bourbon into a small saucepan and place over medium high heat until mixture comes to a simmer.
3. Reduce heat and simmer until liquid is syrupy and reduced by half, 5-8 minutes. Transfer to a bowl and chill in the refrigerator until cooled completely, 30 minutes.
4. Once the bourbon mixture is cooled, stir in soy sauce and Vermont Castings Sweet Heat Rub.
5. Brush Vermont Castings grill topper lightly with oil. Arrange orange slices on grill topper and place salmon on top, skin side down.
6. Brush fillets with bourbon mixture and grill with the lid closed, brushing with glaze frequently, until the salmon is opaque and flakes easily with a fork, 9-11 minutes.
7. Remove salmon to a serving platter and top with chopped chives.



VERMONT  CASTINGS