

Irish Roasted Salmon



Ingredients:

3 tablespoons honey
3 tablespoons lemon juice
1 teaspoon lemon zest
¼ cup Irish whiskey
2 teaspoons chopped fresh thyme
2 tablespoons extra virgin olive oil
sea salt, to taste
freshly ground black pepper, to taste
4 salmon fillets
1 tablespoon butter
1 teaspoon chopped fresh thyme

Directions:

1. Mix together honey, lemon juice, whiskey, thyme, lemon zest and oil in a large zip lock bag. Add salmon and marinate 4-6 hours in the refrigerator.
2. Preheat oven to 450°F. Remove salmon from marinade and place on a foil-lined sheet pan. Sprinkle with sea salt and freshly ground pepper. Place marinade in a small saucepan and bring to a simmer. Simmer for 4-5 minutes or until reduced to half the volume. The mixture will be syrupy. Add butter and swirl pan until butter is melted. Add the 1 teaspoon chopped fresh thyme.
3. Roast salmon for 10-12 minutes, basting with the sauce halfway through. Place under broiler for the last few minutes if you like a more golden exterior. Transfer salmon to serving plates or platter and drizzle with sauce.