



Canadian Club and Maple Glazed Salmon

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people
Ready in: 30 minutes

Fresh Seafood



2 lbs. Skinless salmon fillets, cut into 4 pieces

Ingredients

2 tbsp butter
1 clove garlic, minced
½ cup maple syrup
½ cup rye whisky
2 tbsp fresh lemon juice
8 slices thick cut bacon
Freshly ground pepper
Salt

Instructions

1. Melt butter over low heat in a medium saucepan. Add garlic, maple syrup, whisky and lemon juice. Bring to a simmer for about 1 minute and remove from heat.
2. Wrap each piece of salmon with a slice of bacon and place in shallow baking dish. Marinate with syrup and refrigerate for 3 hours. Remove and reserve marinade.

3. Heat just enough olive oil to cover the bottom of a large non-stick skillet over medium-high heat. Sear salmon for about 3 minutes per side, until gently browned.
4. Meanwhile, bring marinade to a boil in a small saucepan using medium heat and simmer for 5 minutes, until slightly thickened. Spoon over fillets and serve.