

Bourbon Glazed Salmon Bites

Four to Six Servings

Ingredients:

¼ cup light brown sugar
1 Tbsp. honey
1 Tbsp. gochujang or Sriracha sauce
2 Tbsp. plus 1 tsp soy sauce, divided
1/3 cup bourbon
1 tsp. olive oil
2 tsp. sesame oil, divided
10 – 12 oz. salmon, cut into 1 – 2-inch cubes
Salt and pepper to taste
3 Tbsp. green onion, slices
3 Tbsp. red bell pepper, diced
1 Tbsp. ponzu
Sesame seeds

Directions:

Heat a large sauté pan on high on the flat-top grill. Add the sugar, honey, gochujang, 2 Tbsp. soy sauce and Bourbon, and bring to a simmer. Cook for 5 to 7 minutes, or until bubbling. Remove from heat and let cool slightly.

Reduce the griddle heat to medium-high and add 1 tsp. each of olive oil and sesame oil. Add the salmon and sear on all sides. Season with a pinch of salt and pepper, if desired. Toss gently and often for 4 minutes, or until the salmon is crisp and golden.

Mix the green onion, bell pepper, remaining 1 tsp. sesame oil, ponzu and 1 tsp. soy sauce. Arrange the salmon pieces on a serving tray and top with a small amount of the marinated green onions and peppers. Top with the sauce and sesame seeds and insert toothpicks into each piece of salmon. Serve immediately.