



Grilled Salmon Express

Submitted by
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Serve with Schramsberg Reserve

Ingredients:

Salmon

1 Lb. fresh Salmon
3 T. light Brown Sugar
4 T. low sodium Soy Sauce
4 T. Bourbon Whiskey
Blackberry Sauce
¼ Cup minced Shallots
1 Tbsp. extra virgin Olive Oil
1 Tbsp. unsalted Butter
2 Cups fresh or frozen Blackberries
½ Cup or more Cabernet Sauvignon or Zinfandel
Salt and Pepper
Lemon Juice

Salmon

Combine Sugar, Soy Sauce and Bourbon together, and stir until sugar crystals dissolve.
Pour into a 7" x 11" baking pan.
Place Salmon skin side up on marinade, and allow it to marinate for 30 minutes while grill heats up.
Remove from marinade and grill over medium heat for 5 minutes per side.

Blackberry Sauce

Sauté minced Shallots with Butter and Olive Oil until translucent.
Add Blackberries, and cook until they release their juices when gently mashed.
Add Wine and continue cooking, mashing down berries, until thickened.
Reduce by half and strain through a fine mesh to remove seeds and remaining pulp.
Serve warm with grilled salmon, roasted asparagus and lemon pine nut couscous.