

Bourbon Glazed Salmon with Mango Salsa

1 6 oz salmon filet
2oz ketchup
2 oz bourbon
2 oz brown sugar
1 ½ tsp crushed red pepper
2 slices applewood smoked bacon
¼ cup water

1 mango, small dice
1 oz minced red pepper
1 oz minced green pepper
½ oz chopped cilantro

Whisk together ketchup, bourbon, sugar and crushed red pepper. Set aside.

Wrap salmon filet with bacon end over end. Place on a ¼ sheet pan or other small oven safe pan. Set in oven at 400 degrees for 10 minutes. Remove and spoon bourbon mixture over the salmon and add the water to the base of the salmon and return to the oven for an additional 10 minutes.

For mango salsa, mix mango, red pepper, green pepper and cilantro.