

Grilled Whiskey Salmon

Pair with a bottle of the 2018 deLorimier Alexander Valley Primitivo

Ingredients

- 4 (8-ounce) salmon fillets
- 1/2 cup [whiskey](#)
- 1/4 cup [light soy sauce](#)
- 1/4 cup orange juice
- 2 tablespoons vegetable oil
- 2 cloves garlic (minced)

Preparation

1. Gather the ingredients.
2. Mix whiskey, [soy sauce](#), orange juice, oil and garlic in a medium bowl.
3. Place fish in a shallow dish and pour mixture over top. Cover with plastic wrap and place salmon sit in the refrigerator for 3 minutes to 1 hour.
4. Preheat grill for medium-high heat.
5. Place Salmon on (pre-soaked board, 2 hours) cedar plank on hot grill and cook for 12 to 15 mins.
6. The salmon is done when it flakes easily, has faded in color, and reaches an internal temperature of at least 145 F. Carefully remove fish from the grill and serve.
7. Plate the fish and serve with Fennel Slaw.

Fennel Apple Slaw

Ingredients

- 2 Tbs. fresh lemon juice
- 3 tart apples 2 small heads fennel, cut into matchsticks
- 1 small red onion, cut in half and very thinly sliced
- 1/4 cup extra-virgin olive oil
- 2 Tbs. chopped fresh green onions
- Salt and freshly ground pepper to taste

Preparation

- Put the lemon juice in a large bowl. Cut one of the apples in half, core it, and julienne it. Put the cut apple in the bowl and toss it with the lemon juice to keep it from browning. Repeat with the other apples. Toss in all of the remaining ingredients. Let stand for at least 20 minutes at room temperature. Taste for seasoning and serve.