



# Bourbon, Brown Sugar & Cranberry Glazed Salmon over Quinoa!

A RECIPE BY CHEF GERMANY OF LIVY O'S CATERING

## ingredients

- 4 Wild caught Skinless Salmon
- 3 tbs packed brown sugar
- 1/4 cup dried cranberries
- 2 Stems Fresh Rosemary
- 1/4 cup Olive Oil (or Coconut oil)
- 1.5 cups Vegetable Broth
- 2 tbs Corn Starch
- 1 tbs salted butter
- 1 tsp Browning
- 1/2 cup water
- 1 cup quinoa
- 1 tbs Salt & Pepper
- 1/2 tbs Old Bay -or- Cajun Seasoning

## directions

### Salmon:

- Season both sides thawed salmon with salt, pepper, and old bay (or cajun)
- Pre-heat 2 tbs oil in skillet pan, add 1 stem fresh rosemary, then sear on both sides for 4-6 minutes

### Quinoa:

- In medium sauce pan pre-heat 2tbs olive oil, then add 1 stem fresh rosemary, and quinoa. Let toast for approx 7 min, then add 1/2 cup vegetable broth, cover & let cook for 7-10 min (stirring occasionally)

### Brown Sugar & Cranberry Glaze:

In a small sauce pan, melt 1tbs butter, then add 1/4 cup dried cranberries, stir and let cook for 1 min. Then add 1 cup vegetable broth, 2tbs olive oil, 3tbs brown sugar, 2tbs bourbon whiskey and stir well. Last, add water & corn starch blend, 1tsp browning, stir & let cook until thickened. Brush over salmon and serve!

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