



Broiled Salmon fillet with Bourbon Ginger Peach Glaze

Yields 4 servings



INGREDIENTS

- Fresh Salmon

Bourbon Ginger Peach Glaze

- 2 fresh Peaches peeled pit removed, cut up
- 2 tbsp Honey
- 1 tbsp fresh ginger minced.
- 1 tbsp grainy Dijon mustard
- Salt to taste
- Fresh ground pepper to taste
- Juice of 1 fresh lemon
- 2 tablespoons Bourbon

INSTRUCTIONS

Bourbon Ginger Peach Glaze

1. Combine all glaze ingredients in a blender
2. Blend all ingredients together thoroughly
3. Brush glaze over salmon fillet
4. Broil salmon at 400 degrees for roughly 7-8 minutes (ovens may vary)
5. Enjoy delicious salmon with a favourite sides of your choice!

Bon Appetit!

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