

# Bourbon-Glazed Salmon with Firecracker Slaw

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Recipe source: [Robin Bashinsky for Cooking Light](#)



## INGREDIENTS:

- 3 cups very thinly sliced cabbage
- 1/2 cup thinly sliced scallions, divided
- 1/4 cup grated carrot
- 1/4 cup canola mayonnaise
- 1 Fresno chile, seeded and sliced
- 2 tablespoons apple cider vinegar
- 3/4 teaspoon granulated sugar
- 3/4 teaspoon black pepper, divided
- 1/2 teaspoon kosher salt, divided
- 3 tablespoons dark brown sugar
- 1 tablespoon bourbon
- 1 tablespoon lower-sodium soy sauce
- 4 (6-oz.) skin-on salmon fillets (such as wild Alaskan)

## DIRECTIONS:

- Preheat a charcoal grill to medium-high (400°F to 450°F). (If you need to use another kind of grill, that's fine.)
- Make the Slaw: Place cabbage, 1/4 cup scallions, carrot, mayonnaise, chile, vinegar, sugar, 1/4 teaspoon black pepper, and 1/4 teaspoon salt in a bowl. Stir well to combine. Chill until ready to serve.

- Make the Fish Marinade: Whisk together brown sugar, bourbon, soy sauce, and remaining 1/2 teaspoon black pepper. Pour into a shallow dish. Place salmon, flesh side down, in sauce.
- Chill 15 minutes.
- Grill the Fish: Remove salmon from dish. Place marinade in a saucepan; boil 2 minutes.
- Place salmon, skin side down, on oiled grates; grill, covered, to desired degree of doneness, 10 to 12 minutes for medium, brushing occasionally with reserved marinade.
- Place on a platter; top with remaining 1/4 cup scallions and sprinkle with remaining 1/4 teaspoon salt. Serve with slaw.