

Maple Bourbon Glazed Salmon with Cranberry Chutney and Salt Roasted Potatoes



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Recipe source: [Hooked on Fish](#), adapting the original recipe from [Half Baked Harvest](#)

INGREDIENTS:

For the Salmon

- 1 lb. salmon cut into 3 or 4 pieces
- 2 tablespoons olive oil
- $\frac{3}{4}$ cup pure maple syrup
- 5 tablespoons bourbon
- $\frac{1}{4}$ cup soy sauce
- $1\frac{1}{4}$ cup orange juice
- $\frac{1}{2}$ teaspoon cayenne pepper
- Salt and pepper to taste

For the Chutney

- 2 cups fresh cranberries
- 1 cup chopped apples
- $\frac{1}{4}$ cup apple cider vinegar
- $\frac{1}{2}$ to $\frac{3}{4}$ cup brown sugar or to taste
- 2 tablespoons freshly grated orange zest

- 1 tablespoon grated fresh ginger
- 1 small cinnamon stick
- 1 jalapeño seeded and chopped – Note: Taste the jalapeño to assess the heat, then modify the quantity to suit your taste

For the Potatoes

- 2 pounds baby red potatoes, each 1½ to 2 inches in diameter
- 1 ½ tablespoons extra-virgin olive oil
- 2 teaspoons coarse sea salt
- 1 tablespoon fresh rosemary, chopped

DIRECTIONS:

- Preheat an oven to 350°.
- Arrange the potatoes in a single layer in a roasting pan. Pour the olive oil over them and turn to coat well. Sprinkle with the salt and rosemary, turn the potatoes.
- Roast until the skins are slightly wrinkled and the insides are tender and creamy when pierced with the tip of a sharp knife, about 45 minutes.
- Meanwhile, place the salmon in a 9x13 inch baking dish. In a small bowl whisk together the maple syrup, bourbon, soy sauce, orange juice, and cayenne pepper. Pour the sauce over the salmon. Let sit while you prepare the chutney.
- In a medium sauce pot, combine the cranberries, apples, apple cider vinegar, brown sugar, orange zest, ginger, cinnamon stick, and jalapeño. Pour in 1 cup water and bring the mixture to boil.
- Reduce the heat, cover and simmer 20-25 minutes or until the sauce has reduced and thickened and the cranberries have burst. Taste and add more brown sugar if needed. Remove from the heat to cool.
- While the chutney is cooking, cook the salmon. Heat a medium skillet over medium-high heat and add a tablespoon of olive oil.
- Remove the salmon from the bourbon-maple mixture and carefully add to the hot skillet, skin side up. Sear the salmon for 3-4 minutes and then flip and continue cooking for another 4-5 minutes or until the salmon reaches your desired doneness. Cooking times will vary

depending on the size of your salmon. Remove the salmon from the skillet and place on a plate.

- Reduce the heat in the skillet to low and carefully pour in all of the bourbon-maple mixture. Bring the sauce to a boil, reduce the heat and simmer until reduced by half and the sauce is syrupy.
- Remove from heat and drizzle the hot glaze over the salmon, reserving some of the glaze for serving.
- To serve, place a little cranberry chutney on the bottom of a plate. Top with salmon and drizzle the salmon with the bourbon-maple glaze. Serve the potatoes on the side.