

Whiskey Grilled Salmon with Wild Mushroom Risotto

Servings: 2

INGREDIENTS

- 1 T Cross Valley Farms® ginger, peeled and finely grated
- 1 ea Cross Valley Farms garlic, minced
- 1/3 c Pacific Jade® soy sauce
- 2 t Monarch® honey
- 1 ea Cross Valley Farms lime, juiced
- 3 T whiskey
- 2 ea Harbor Banks® salmon fillets, 8 oz
- 1 c Chef's Line™ mushroom risotto, prepared
- 1 ea Cross Valley Farms green onion, thinly sliced

PREPARATION

In a small bowl, whisk ginger, garlic, soy sauce, honey, whiskey and lime juice. Place salmon filets in a zip-top bag, pour mixture inside and let marinate.

Grill salmon. Serve over mushroom risotto. Garnish with thinly sliced green onions.

