

Bourbon Bacon Salmon with Butternut Risotto

Servings: 6

INGREDIENTS

- 1 lb butternut squash
- 36 oz salmon
- 3 oz fresh baby arugula
- 1½ c Patuxent Farms® bourbon bacon, raw
- 3 c Chef's Line™ plain risotto
- 2 T extra virgin olive oil
- 8 T butter

PREPARATION

Slice the salmon fillet into 1.5 inch strips. Wrap the salmon with the bourbon bacon. Fasten the bacon with a toothpick.

Place the salmon in a 350°F oven for 8 minutes. Clean and brunoise the butternut squash. Roast squash with salt and pepper and 2 ounces of butter. Warm the risotto with the remaining 2 ounces of butter. Plate the risotto. Place the salmon on top. Toss the arugula with extra virgin olive oil. Place the arugula on top of the salmon, serve.

