



Maple Bourbon Dijon Ocean Trout (Salmon)

Country flavored marinade makes it special

1/4 cup Burton's Bourbon Maple Syrup

1 Tablespoon melted butter

2 Tablespoons Dijon mustard

1 teaspoon apple cider vinegar

1-pound boneless Ocean Trout (Salmon)

1 teaspoon unsalted butter, softened

1 Tablespoon olive oil

Blackened seasoning or salt and ground black pepper

Serve with rice or country beans; sprinkle with sesame seeds as desired

In a small bowl, whisk maple syrup, melted butter, mustard, and vinegar together. Place fish in marinating dish; coat with marinade. Cover; place in refrigerator for 30 minutes or longer. The longer you marinate the fish, the more flavorful it will become.

Preheat oven to 400 degrees F. Line baking pan with aluminum foil; combine butter and oil; spread over baking pan. Remove fish from marinade; sprinkle with blackened seasoning or salt and black pepper.

Place salmon, skin side down in baking pan. Bake in preheated oven uncovered at 400 degrees F for 10 to 15 minutes depending on fish thickness or tests 145 degrees F doneness.

While baking, place remaining marinade in a sauté pan on the stove and cook to boiling. Carefully remove salmon from oven. Place cooked rice on serving plate; top with salmon; drizzle or brush with boiled marinade and sprinkle with sesame seeds. Serve warm Serves: 2

Recipe by: Chef Colin Hunger from Yellowstone National Park, Wyoming, Yellowstone Lake Lodge for Tim Burton; Burton's Maplewood Farm

About the Recipe: This is a country cook's special recipe. Let the fish have a long marinating rest in the Maple Bourbon Dijon marinade which provides some fantastic flavor. Add a peppery touch of blackened seasoning to spice up the dinner party. This dish is great with some Southern country baked beans and biscuits or even mixed rice. Yummy!