

## **CANDIED SALMON MARINADE**

**250 ml Canola Oil**  
**200 ml Canadian Whiskey**  
**250 ml MAPLE SYRUP**  
**25 ml Soya Sauce**  
**25 ml Fresh Lemon Juice**  
**2 tbsp. Dill -- Dried or fresh**  
**SALT**  
**PEPPER**

**2 lbs of Atlantic Salmon – cleaned of all fat, and portioned into 1 oz. pieces about ¼ inch thick.**

**In a stainless steel bowl, mix the salmon with the marinade. Press plastic wrap over the surface to ensure the salmon is entirely in the marinade. Refrigerate overnight to allow to candy and cure.**

**The salmon can be eaten raw, or give it a quick pan fry.**