

## **Low-Point Bourbon & Brown Sugar Salmon**

Ingredients:

- 1 lb. fresh salmon
- 1/4 cup bourbon
- 2 Tbs brown sugar
- 1 Tbs soy sauce
- 1/2 tsp. minced garlic
- 2 green onions, green parts only, chopped small
- 1 tsp. dark sesame oil

Preheat oven to 425 degrees. Place salmon in a glass baking dish. Pierce salmon with a fork so marinade will saturate all throughout. In a small bowl, combine the rest of the ingredients. Pour bourbon marinade over salmon and place in the oven. Bake for 15 to 20 minutes, until salmon flakes with a fork. Serve with rice, vegetables, or your favorite side dishes. Enjoy!

Total servings - 4

Serving size - 1

Total points per serving - 5.5

Total points plus per serving - 6

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Take time to do what makes your soul happy." - Anonymous***