



rivulet[®]
artisan pecan liqueur



Grilled Salmon Salad with Rivulet[®] Vinaigrette

SALMON

- 2 salmon fillets, about 4 ounces each
- 2 teaspoons olive oil
- Salt and pepper to taste
- Garlic powder to taste

RIVULET VINAIGRETTE

- 2 tablespoons finely chopped shallots
- 3 tablespoons olive oil
- 2 tablespoon chopped parsley
- 2 tablespoons apple cider vinegar
- 1 tablespoon Rivulet Liqueur

- ¼ teaspoon dry mustard
- 1 tablespoon honey
- ½ teaspoon lemon rind
- ¼ teaspoon salt
- ¼ teaspoon pepper

SALAD GREENS

- 4 cups mixed salad greens
- 2 tablespoons diced red bell pepper
- 2 tablespoons diced yellow bell pepper

1. Heat grill until or oven to 400 degrees.
2. Brush salmon with oil and lightly season with salt, pepper, and garlic powder
3. Place on grill and grill until done about 15 to 20 minutes, turning once.
4. Combine all vinaigrette ingredients in small bowl.
5. Arrange salad greens on two plates and sprinkle with pepper. Top with grilled salmon.
6. Drizzle with Vinaigrette and serve immediately.

Yields 2 servings

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