

# Grilled Orange-and-Bourbon Salmon

1/4 cup bourbon  
1/4 cup fresh orange juice  
1/4 cup low-sodium soy sauce  
1/4 cup packed brown sugar  
1/4 cup chopped green onions  
3 tablespoons chopped fresh chives  
2 tablespoons fresh lemon juice  
2 garlic cloves - chopped  
4 (6-ounce) salmon fillets (about 1 inch thick)  
Cooking spray

1. Combine first 8 ingredients in a large zip-top plastic bag, and add salmon to bag. Seal and marinate in refrigerator 1-1/2 hours, turning bag occasionally.

2. Prepare grill or broiler

3. Remove salmon from bag, reserving marinade. Place salmon on a grill rack or broiler pan coated with cooking spray. Cook 6 minutes on each side or until fish flakes easily when tested with a fork, basting frequently with reserved marinade.