

Seared Salmon with Jack Daniels

Ingredients:

- 1 portion of Salmon 8 oz
- 1/4 cup bacon, cut onto lardons
- 6 cremini mushrooms, cut in 1/2
- 1/2 tsp thyme
- 1/2 tsp garlic
- 1 tbsp butter
- 1/4 cup Jack Daniels
- 1 handful of baby spinach

Steps:

1. Sauté bacon lardons.
2. Add cremini mushrooms and Salmon to the pan.
3. Sear for 3 - 4 minutes.
4. Add thyme, garlic, butter.
5. Flambé with Jack Daniels.
6. Add handful baby spinach. Dress.