

Alaska Cod New Orleans Po' Boy Sandwich



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24

Ingredients:

Cajun Rémolade:

4 cups mayonnaise

½ cup yellow mustard, French's® brand

½ cup Creole mustard

½ cup sweet pickle relish

½ cup hard-cooked eggs, minced

½ cup onion, minced

¼ cup capers, minced

½ cup parsley, chopped

¼ cup sugar

2 Tbsp. Worcestershire sauce (or to taste)

2 Tbsp. Creole seasoning (or to taste)

24 hoagie rolls or submarine rolls, split

8 oz. butter, softened

4 lb. 8 oz. to 6 lb. battered Alaska Cod or Pollock pieces,
frozen (1 to 2 oz. each) *or* Alaska Popcorn Fish pieces,
frozen (0.2 oz. each)

72 tomato slices

96 hamburger pickle slices

1 lb. 8 oz. iceberg lettuce, shredded

Description:

Cajun Rémolade:

To make Cajun Rémolade, in bowl, mix all ingredients to blend thoroughly. Cover and refrigerate at least 2 hours before using. Makes about 7 cups.

For each sandwich, spread each cut side of 1 roll with 1 tsp. butter; griddle until golden. Deep-fry 3 to 4 oz. fish until cooked through; drain. Spread each cut side of roll with 2 Tbsp. Cajun Rémolade.

On roll bottom, layer 3 tomato slices, 4 pickle slices, 1 oz. lettuce, and the fish. Cover with roll top.

FOR YOUR DISPLAY:

“Golden fried Wild Alaska Seafood served on a soft roll with lettuce, tomato, pickles and sweet and spicy Cajun Rémolade.”