

## BBQ Wild Alaska Salmon



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 12

### **Ingredients:**

#### **Seasoned Alaska Salmon:**

4 lbs. Alaska Salmon fillets, 4 to 5 oz. ea.

6 oz. vegetable oil

2 Tbsp. Kosher salt

1 Tbsp. freshly ground black pepper

#### **Enchilada BBQ Sauce:**

12 oz. enchilada sauce, prepared

10 oz. ketchup

2 oz. cider vinegar

1 ½ oz. Chipotle Peppers in Adobo Sauce,  
puréed, prepared

1 Tbsp. brown sugar

1 tsp. Kosher salt

#### **Buttermilk Slaw Dressing:**

6 oz. buttermilk

4 ½ oz. mayonnaise

1 ½ oz. Sour cream

1 tsp. cider vinegar

1 tsp. brown sugar

1 tsp. Kosher salt

½ tsp. onion powder

½ tsp. dry mustard

½ tsp. black pepper, fine

#### **Buttermilk Slaw:**

8 oz. Napa cabbage

4 oz. carrot, julienne

4 oz. red bell pepper, julienne

4 oz. celery, sliced thin on bias

3 oz. onion, red, sliced thin

1 oz. cilantro sprigs, fresh

12 oz. buttermilk Slaw Dressing

### **Assembly:**

1 ea. Alaska Salmon fillet, 4 to 5 oz.  
2 oz. Enchilada BBQ Sauce  
1 ea. hamburger bun  
3 oz. buttermilk Slaw  
Cilantro sprigs, fresh, for garnish

**Description:**

**Seasoned Alaska Salmon:**

1. Brush both sides of each fillet with 1 Tbsp. oil. Season with salt and pepper.
2. Arrange fillets on a sheet pan or hotel pan. Refrigerate.

**Enchilada BBQ Sauce:**

1. Combine all ingredients in a food processor or blender. Blend for 30 seconds, or until well combined.
2. Pour sauce into squeeze bottles and refrigerate. Yield: approx. 24 oz.

**Buttermilk Slaw Dressing:**

1. Combine all ingredients in a blender. Blend for 60 seconds, or until combined and frothy.
2. Pour dressing into squeeze bottles and refrigerate. Yield: approx. 12 oz.

**Buttermilk Slaw:**

1. Combine all ingredients except the dressing in a large bowl. Toss to combine.
2. Store slaw in a container with a tight fitting lid and refrigerate.
3. To dress Slaw: In a small stainless steel bowl, combine 2 oz. slaw with 1 oz. Buttermilk Dressing. Toss to combine. Yield: approx. 36 oz.

**Assembly:**

1. Brush top of salmon fillet with 1 oz. of BBQ sauce. Place salmon sauce-side down on a hot grill. Brush bottom side of fillet with remaining sauce. Grill for 2 to 3 minutes, depending on grill temperature. Turn salmon over and grill for 3 to 4 minutes, or until internal temperature reaches 145°F.
2. Open bun and toast on the griddle or under the broiler.
3. Assemble each sandwich in this order: Arrange Buttermilk Slaw on toasted bun bottom. Place grilled salmon fillet on top of slaw. Garnish with cilantro sprigs. Lean bun crown against salmon.