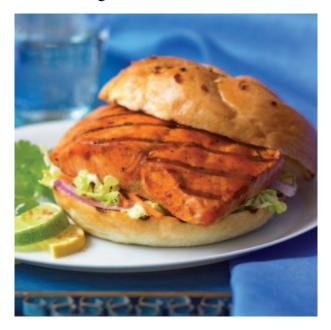
BBQ Wild Alaska Salmon



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 1/2 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.