

Alaska Pollock Sliders



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 (2 sliders per order)

Ingredients:

Alaska Pollock

1 ½ lbs. Alaska Pollock fillets, cut into 1 ½ oz. portions

Canola oil spray, as needed

Salt and pepper, to taste

Sliders

6 oz. mayonnaise

6 oz. + 3 oz. breadcrumbs, divided

½ tsp. salt

1 ½ oz. onion, finely grated

6 Tbsp. lemon juice

Zest of 1 lemon (1 Tbsp.)

Canola oil spray, as needed

CONDIMENTS:

Maple Syrup Mustard

1 oz. maple syrup

2 oz. yellow mustard

Tartar Sauce (prepared), as needed

Cocktail Sauce (prepared), as needed

Assembly

16 soft dinner rolls, approximately 3" in diameter ea.

2 oz. romaine lettuce, shredded

Description:

Alaska Pollock

1. Spray baking sheet with oil. Place Alaska Pollock pieces on baking sheet and spray with oil. Season lightly with salt and pepper. Roast at 400°F for about 10 minutes. Cool.

Sliders

1. In a large bowl, gently mix the fish, mayonnaise, 6 oz. of breadcrumbs, salt, onion, lemon juice and zest together. Make 16 2-oz. balls of mixture. Shape into round, flat disks measuring about 2 ½" in diameter each.
2. Coat top and bottom lightly with remaining (3 oz.) breadcrumbs.
3. Heat sauté pan or flat-top and spray with oil. Over medium heat, pan fry sliders about 4 minutes on the first side, turn carefully and cook another 2-3 minutes. Sliders will have a light golden brown crust.

Condiments

1. Maple Syrup Mustard: Whisk maple syrup and yellow mustard together.

Assembly

1. Warm buns while sliders are cooking. Place sliders on buns. Garnish with romaine lettuce. Serve with condiments on the side (Maple Syrup Mustard, Tartar Sauce or Cocktail Sauce).