

ALASKA SURIMI SEAFOOD ROLL



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Alaska Surimi Salad:

2 lbs. Alaska Surimi Seafood
4 oz. Celery, chopped
4 oz. Cucumber, peeled, seeded and finely diced
16 oz. Mayonnaise
2 Tbsp. Pickled ginger juice
1 Tbsp. Pickled ginger, minced
2 Tbsp. Lemon juice
1 Tbsp. Lemon zest
1 Tbsp. Rice vinegar
1 Tbsp. Sugar
1/4 cup Tarragon leaves, fresh
1 oz. Scallions, thinly sliced
2 tsp. Sea salt
1 tsp. Black pepper

Assembly:

8 Tbsp. Butter
12 ea. Sandwich roll, toasted
Tarragon leaves, fresh, to garnish
Celery leaves, fresh, to garnish
Lemon zest, to garnish

Description:

Surimi Seafood Salad: Pull surimi seafood into 1/2" pieces along natural seams. Combine ingredients and toss. Season with salt and pepper. Cover and refrigerate until chilled.

Assembly: Split sandwich roll in half, leaving an inch at each end unsliced. Butter each side. Place buttered sides down onto hot griddle or under broiler until golden brown. Gently pinch the roll open (like a baked potato); stuff with chilled surimi seafood salad. Garnish with fresh tarragon leaves, celery leaves and fresh grated lemon zest.

ALTERNATIVE MENU IDEAS:

LUNCH / COBB SALAD

Arrange surimi seafood salad, diced tomatoes, crumbled bacon, blue cheese and sliced avocado atop a bed of chopped romaine. Dress with a vinaigrette.

APPETIZER

Serve surimi seafood salad on endive leaves for an elegant appetizer. Garnish with chopped scallions.