

Alaska Salmon Sliders with Rosemary Lemon Aioli and Pickled Onions



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 16

Ingredients:

Burger Mixture

1 1/2 pounds Alaska Sockeye Salmon fillet, pin bones and skin removed

2 tablespoons Dijon mustard

2 teaspoons minced fresh garlic

1 tablespoon fresh lemon juice

2 tablespoons dried bread crumbs or panko

1 teaspoon kosher salt

1/2 teaspoon coarse-ground black pepper

Aioli

3 tablespoons extra-virgin olive oil

3/4 cup mayonnaise

1 1/2 tablespoons minced lemon zest

3 tablespoons fresh lemon juice

3 teaspoons minced fresh rosemary

1 tablespoon minced fresh garlic

12 small slider buns

Pickled Onions, drained (recipe follows)

1 cup baby arugula

Description:

Burger mixture: Chop the salmon well. Mix it thoroughly with remaining burger ingredients. Divide mixture into 16 portions (about 1 1/2 oz each – using a #24 scoop). Form into well-compacted patties. Refrigerate for at least 30 minutes, or up to overnight, to firm.

Aioli: Whisk the aioli ingredients together until well combined. Refrigerate until ready to use.

Cook and assemble sliders: Grill salmon patties on a lightly oiled grill on medium-high or cook in a sauté pan in a little olive oil. The patties are somewhat fragile, so handle carefully. Cook for about 2 minutes per side or until just done.

Split the buns and toast lightly. Spread with aioli, add salmon patties, and top with pickled onions and arugula.

Pickled Onions

Makes about 1 1/2 cups

1 large red onion, sliced 1/8-inch thick

1 cup seasoned rice wine vinegar

1/4 cup water

Place onions in a stainless steel or plastic container. Bring vinegar and water to a boil and pour over onions.

Let cool.

When cooled, cover and refrigerate. Let pickle for at least 24 hours before serving. Store refrigerated for up to 2 weeks.

Tuscan Meyer Lemon Collins

Makes 1 drink

1 sprig rosemary

1 1/2 ounces vodka

1/2 ounce limoncello

1 1/2 ounces Meyer Lemon Honey Elixir (recipe follows)

2 ounces soda water

Garnish: lemon wheel and rosemary sprig

Bend rosemary and drop into a mixing glass. Measure in vodka, limoncello, and elixir. Fill with ice, cap, and shake. Pour drink into a tall glass, top with soda, and stir. Garnish with lemon and rosemary.

Meyer Lemon Honey Elixir

Makes about 2 cups (16 ounces)

3/4 cup honey

1/2 cup warm water

1 cup fresh Meyer lemon juice

Mix honey and water together until well combined. Stir in lemon juice. Store refrigerated for up to 7 days.