

Alaska Salmon BLT



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

Alaska Salmon:

2 ½ to 2 ¾ lbs. Alaska Salmon,
cooked, cooled and flaked*
2 shallots, large, minced
2 Tbsp. dijon mustard
1 ¼ cups panko breadcrumbs, divided
2 eggs, extra large
2 ½ Tbsp. basil, dried
2 tsp. salt
1 tsp. black pepper
3-4 Tbsp. canola or olive oil

Sun-Dried Tomato Mayonnaise:

1 ½ oz. sun-dried tomato, covered with
boiling water and reserved
2 Tbsp. pesto, prepared
1 cup mayonnaise

Assembly:

8 sandwich buns, split
8 slices prosciutto, pan-roasted until crisp
8 romaine lettuce leaves

Description:

- 1. Alaska Salmon:** Mix together salmon, shallots, Dijon mustard, half the panko breadcrumbs, eggs, basil, salt and pepper. Shape into 8 salmon cakes and gently pat remaining panko breadcrumbs onto each cake; chill for 2 hours. Sauté in oil until crisp on each side.
- 2. Sun-Dried Tomato Mayonnaise**:** Finely dice sun-dried tomatoes. Stir tomatoes and pesto into mayonnaise. Reserve.
- 3. Assembly:** Toast buns and spread top and bottom of buns with 2 Tbsp. Sun-Dried Tomato Mayonnaise. Place romaine lettuce on bottom half of bun. Top with salmon burger and prosciutto. Cover with top of the bun.

**Or use canned Alaska Salmon*

***Substitute Sun-Dried Tomato Mayonnaise for a pesto and sun-dried tomato mixture*