



Grilled Salmon Sandwich

Ingredients

1 - 3 oz. salmon (filets or steaks) per person

House Seasoning (make your own or select recipes from celebrity chefs like Emeril or Paula Deen, or buy grocery store packaged like Tony Cacherer's, Slap Your Mama or Paul Pruhdomme's)

Olive oil

Soft sourdough roll, focaccia or French roll for each serving

Sliced ripe tomato

Thinly sliced red onion

Dill pickle

Romaine lettuce

Dressing:

½ C Mayonnaise

¼ C Sweet Pickle Relish

Dash of hot sauce (Tabasco, Crystal, Cajun Chef)

Preparation

Rub the salmon on the flesh sides with house seasoning. Keep the skin on for cooking.

Heat outdoor grill on high heat. Pour olive oil on a cloth or paper towel and grease barbeque grates to prevent sticking. Lay the salmon on the hot grill, flesh side down. Cook on high heat to sear for grill marks and then make a quarter turn for attractive hash marks. Once cooked 2/3's of the way through and grill marks are dark, turn to finish on the skin side.

Remove when cooked through. Let stand and then remove skin and any grey fatty flesh near the skin.

Toast the inside of the roll or focaccia for texture. Dress the roll with mayonnaise, pickle relish and hot sauce dressing. Start stacking the remaining ingredients: cooked salmon portion, tomato, dill pickle, red onion and lettuce. Top with dressed roll and cut in half.