



BRISTOL BAY
SOCKEYE SALMON

GRILLED SALMON SLIDERS WITH GREEN GODDESS AIOLI

Sockeye salmon is the perfect fish for the grill and these sliders slathered with green goddess aioli are just heavenly!

SERVINGS: Makes 8 sliders

COOK TIME: 22 mins.

Ingredients:

Green Goddess Aioli:

- 1/3 cup fresh parsley
- 3 tablespoons fresh tarragon
- 2 tablespoons minced chives
- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon anchovy paste
- 1 clove garlic
- 1/2 teaspoon salt
- 1/2 cup mayonnaise

Grilled Salmon:

- 1 1/2 tablespoons olive oil
- 1 teaspoon kosher salt
- 2 pounds salmon, skin on, cut into 8 even pieces (around 2-3 square inches)

To Serve:

- 8 mini pretzel buns
- 1 avocado, sliced
- 1/2 red onion, thinly sliced
- Microgreens

Directions:

- 1** Put parsley, tarragon, chives, lemon juice, anchovy paste, garlic, and salt in a blender and blend on high until smooth. Add mayonnaise and blend again until fully combined. Set aside. This can be made ahead and refrigerated for up to five days.
- 2** Fire up the grill to preheat and carefully oil the grates. Lightly brush salmon on all sides with olive oil and season with salt. Put salmon fillets on the hot grill, skin side up, and cook, covered for 4 minutes, until the fish easily releases from the grill (if it sticks when you go to flip it, give it another minute). Flip and cook on the other side for another 2-5 minutes, depending on how thick the salmon is, until it's cooked through and skin is crispy. Transfer to a plate. You can remove the salmon skin at this time or keep it on.
- 3** Spread an even layer of green goddess aioli on either side of each mini pretzel bun. Top bottom bun with a salmon fillet, a slice or two of avocado, red onion, and a small handful of microgreens. Close the sandwich and serve.

Find more delicious wild sockeye salmon recipes at
www.bristolbaysockeye.org.