



BRISTOL BAY
SOCKEYE SALMON

SALMON SANDWICH WITH LEMON DILL AIOLI

Recipe courtesy of Maxine Sharf

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SERVINGS: 2
COOK TIME: 30 MINS.

Ingredients:

For the Aioli:

1/4 cup + 2 tablespoons mayonnaise
Juice of 1/2 lemon
1 tablespoon fresh dill, minced
1/2 clove garlic, grated or minced

For the Sandwich:

2 tablespoons capers
Avocado oil
2 brioche buns
2 wild sockeye salmon fillets, skin removed
Salt and pepper
4 leaves butter lettuce
1/4 cup microgreens (optional)

Directions:

- 1** Mix together the ingredients for the aioli and set aside in the fridge; blot capers dry between two towels.
- 2** In a small pan, add avocado oil so it comes up the side of the pan about 1/4 inch; heat oil until it reaches 350F and then add your capers; cook for 2-3 mins until crisped and then drain on a paper towel lined plate.
- 3** Toast the buns on a grill or grill pan until warm and crisped on the inside and set aside.
- 4** Season the salmon with salt and pepper and sear on an oiled grill or grill pan for 2-3 mins per side until salmon is done.
- 5** Assemble the sandwich with butter lettuce on the bottom, then the salmon, aioli, crispy capers, and micro greens on top - enjoy!

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