



## **Salmon BLT Party Sandwich**

Recipe By SUZY and CLARK NEAL

SERVES: 4-8

### **CHILI CRISP AIOLI:**

- ☐ ¼ cup mayonnaise
- ☐ 1 tbsp. chili crisp
- ☐ 1 tsp. maple syrup

### **SANDWICH:**

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| <ul style="list-style-type: none"> <li><input type="checkbox"/> 1½ lbs. wild sockeye salmon, whole side, thawed</li> <li><input type="checkbox"/> 1 tbsp. olive oil</li> <li><input type="checkbox"/> salt and pepper, to taste</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 6-8 slices bacon, cooked crispy</li> <li><input type="checkbox"/> 4 pieces green leaf lettuce</li> <li><input type="checkbox"/> 1 tomato, large, sliced</li> <li><input type="checkbox"/> 1 loaf Ingles bakery bread, sliced in half horizontally, toasted</li> </ul> |
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### **DIRECTIONS:**

- ☐ 1. Make the sauce by mixing the mayonnaise, chili crisp, and maple syrup together in a small bowl. Set aside.
- ☐ 2. Preheat oven to 400°F. Line a baking sheet with aluminum foil.
- ☐ 3. Use a paper towel to pat the salmon dry, and place skin side down on baking sheet.
- ☐ 4. Lightly oil the top of the salmon, and season with salt and pepper. Bake for 10-12 minutes or until the thickest part of the fish flakes easily. Let the fish rest 5 mins.
- ☐ 5. Make the sandwich. Place the bottom of the bread on a serving board, add lettuce.
- ☐ 6. Run a long spatula under the fish to separate the skin from the fish, if desired. Lift the salmon off the pan using two spatulas, and place on the lettuce. Place bacon on top of the salmon, then add tomato slices. Spread the chili crisp aioli on the cut side of the top of the roll, then place it on top to complete the sandwich. Serve immediately.

**Did you make this recipe?**

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