

Salmon BLTs

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

For the Sandwich

- 2 6 oz. salmon fillet, cut in half (4 pieces of salmon)
- 2 Tbsp. unsalted butter
- 1/2 tsp. dill weed
- 1/2 tsp. garlic powder
- Kosher salt
- Pepper
- 4 brioche hamburger buns
- Spring salad mix
- Beefsteak tomato, sliced into 1/4" slices
- Sriracha or Dill Mayo (recipes below)

For the Candied Bacon

- 1 - 1.5 lb. thick-cut bacon
- 1/2 cup brown sugar
- 1/4 tsp. cayenne

For the Sriracha Mayo

- 3/4 cup mayonnaise
- 1 Tbsp. sriracha
- 1/4 tsp. garlic powder

For the Dill Mayo

- 3/4 cup mayonnaise
- 1 heaping tsp. dried dill
- 1/4 tsp. garlic powder

Instructions

1. Preheat oven to 375°F.
2. Line two baking sheets with parchment paper.
3. Lay bacon onto the baking sheets. Make sure not to overlap.
4. In a small bowl, combine brown sugar and cayenne pepper.
5. Pat the top of each piece of bacon with sugar mixture.
6. Bake for 20-28 minutes or until bacon is crispy.
7. Remove bacon from sheet with tongs. Place onto a wire rack to cool and harden.
8. If you are grilling the salmon, season with salt and pepper. Oil both sides of your salmon with olive oil as well as the grates of your grill. Over medium-high heat, place the salmon onto the grill and cook for 3-5 minutes. Flip the salmon and close the lid. Let the salmon cook for 5 more minutes (depending on thickness) or until salmon is cooked through. Remove from heat, let rest on a plate until you are ready to assemble the sandwich.



9. If you are cooking the salmon on the stove top, Mix the 2 Tbsp. of butter with dill and garlic and set aside. Season the salmon kosher salt and ground pepper. In a sauté pan over medium-high heat add 1/2 of the seasoned butter. Immediately place the salmon into the pan and allow to cook for 3-5 minutes. Flip the salmon and add the remainder of the butter. Cook for another 5 minutes until the salmon is cooked through. Remove from heat and let rest on a plate until you are ready to assemble the sandwich.
10. For the Sriracha or Dill Mayo, simply mix all ingredients together.
11. Toast the brioche buns, slather with the sauce of choice and place the spring salad mix on top followed by the salmon fillet, tomato, candied bacon, more sauce and top bun.