

## Glazed Salmon BLT

Serves 7

### Ingredients

Salmon Filets, 4 oz	7 each
Olive oil blend	As needed
Sea salt	As needed
Black pepper, ground	As needed
Bacon	14 slices
Powder Keg BBQ Glaze and Grilling Sauce	1 cup
Mayonnaise	1 ¼ cup
Lemon zest	1 ½ Tbl
Lemon juice	1 Tbl
Dill, fresh, chopped	¼ cup
Sour dough rolls, sliced	7 each
Arugula	1 ¾ cup
Tomato, slice	14 each

### Bacon

Place bacon on lined sheet pan and bake in a 350°F oven for 7-9 minutes. Remove from pan and place in a paper towel lined pan. Hold until needed.

### Lemon Remoulade Sauce

1. In a small bowl, combine the mayonnaise, lemon zest, lemon juice, and fresh dill.
2. Cover, refrigerate and hold for service.

### Salmon

1. Brush the salmon with olive oil and season with salt and pepper.
2. Grill the salmon over a medium hot flame until half way cooked, brush with Powder Keg Sauce. Finish grilling salmon (cook to a minimum internal temperature of **145°F**) brushing with Powder Keg Sauce

### Sandwich

1. Remove salmon from grill and slightly flake salmon portion and place on bottom half of bread. Place two strips of bacon on top of the salmon. Top the bacon with ¼ cup of arugula and arrange 2 tomato slices on top of the arugula. Shingle top bun off to one side. Serve with a 2 oz. side of remoulade.