

Coho Sliders With Homemade Tartar

By Melissa A. Trainer



With their buttery flesh and mild flavor, these sliders can be cooked up in under three minutes!

Ingredients

- 1 pound Copper River Coho, pin bones and skin removed
- ¼ cup mayonnaise
- 1 tbs lemon juice
- 2 tsp sweet relish
- 8 slider rolls (or dinner rolls)
- ½ cup shredded lettuce

Testing Note: If you buy one pound of salmon and then remove the skin, you will have less salmon by weight, hence the possible variation in yield of number of pieces, serving sizes as noted in recipe.

*Makes 6-8 sliders

Instructions

- Cut the salmon into six to eight equal size pieces, about one and a half to two ounces each
- To make tartar sauce, combine the mayonnaise, lemon juice and sweet relish
- Spray a nonstick frying pan lightly with canola oil and preheat the pan over moderately high heat
- Place the salmon pieces in the pan and cook for about 90 seconds
- Turn each piece over and cook for about another 60 to 90 seconds, or until the fish is just cooked through (NOTE: Cooking time can vary depending on size and thickness of each piece)
- Spread a bit of tartar sauce on each roll, top each with a piece of salmon and some shredded lettuce

Serving suggestions: Coleslaw, corn, mini potatoes, sliced apples, grape clusters, broccoli salad, vegetable sticks



COPPER RIVER

Wild Alaska King, Sockeye & Coho

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