



Double Smoked Salmon Sandwich

Inspiration for this recipe from Chef Michael Gulotta

Ravigote Sauce:

8 slices smoked bacon
1/2 cup mayonnaise
1/2 Tablespoon horseradish
1/2 Tablespoon Dijon mustard
3/4 teaspoon white wine vinegar
1 teaspoon lemon juice
1/2 teaspoon hot sauce
1/2 Tablespoon minced parsley
1/2 Tablespoon bacon drippings
Ground black pepper to taste

Sandwiches:

8 ounces sliced smoked salmon, chopped
2 Tablespoons chopped multi-colored sweet bell peppers
1-1/2 Tablespoons chopped green onions or chives
1-1/2 Tablespoons chopped dill pickles, well drained

8 (3/4 inch thick) slices brioche bread
Olive oil spray as needed
4 teaspoons grated Parmesan cheese
8 thin slices ripe tomatoes
4 leaves butter or red leaf lettuce

Place bacon slices in hot skillet, cook over medium high heat until browned and crisp; remove bacon to paper lined plate; set bacon drippings aside.
Preheat oven to 400 degrees F. Line baking sheet with parchment paper.

Prepare Ravigote Sauce: In a medium sized bowl, stir together all remaining sauce ingredients until well mixed. Season to taste with black pepper.

Prepare Salmon Filling: Remove 2 Tablespoons sauce to a small bowl; set aside. Lightly stir salmon, bell peppers, chives, and dill pickles into the remaining sauce. Set aside.

Toast Bread Slices: Place brioche bread slices on parchment lined baking sheet; spray bread slices with olive oil spray; sprinkle each slice with 1/2 teaspoon grated Parmesan cheese. Bake in preheated 400 degrees F oven for about 7 minutes or until golden brown. Remove from oven; set aside.

Making Each Sandwich: Place toasted bread with Parmesan side up; spread about 1/3 cup salmon filling on toasted bread; top with two slices bacon, 2 slices of tomato and one leaf of lettuce. Spread 1/2 Tablespoon reserved sauce over one Parmesan toasted bread slice; close sandwich firmly; cut in half diagonally. Repeat steps to prepare the remaining three sandwiches.

Cook's Note: This recipe can be prepared with your favorite fish or crab. If you use smoked thick bacon, cut 4 slices in half to make the 8 slices.

Recipe Inspired by Chef Michael Gulotta; for his original recipe *Blue Crab, Bacon and Tomato Sandwiches* see: <https://www.today.com/recipes/blue-crab-bacon-tomato-sandwiches-recipe-t157851>

About the Recipe: Could anyone improve a classic BLT sandwich? We discovered from Chef Michael Gulotta that adding some of your favorite seafood takes this sandwich over the top. We stirred chunks of smoked salmon in a bacon mayo mixture and added some peppers, chives, and pickles to the party. The results were perfect to tuck into a toasted Brioche bread BLT sandwich. It's a five-star special!

About the Chef: Chef Michael Gulotta is chef-owner at Mopho and Maypop. He was born and raised in New Orleans. After graduating from the Chef John Folse Culinary Institute, he joined the Restaurant August and later trained in the Italian Riviera and Germany's Black Forest. He returned to August's re-opening and was named chef de cuisine in 2007. He opened his first restaurant, MOPHO in 2014 in New Orleans. In its

first year MOPHO was nominated for America's Best New Restaurant by *Bon Appétit* magazine and named Restaurant of the Year by *New Orleans Magazine*. In 2016 Michael was named one of Top 30 Chefs to Watch in the nation by *Plate Magazine*, A New Orleans Rising Star by *Starchefs*, a Best New Chef by *Food & Wine* magazine, and Chef of the Year by *New Orleans Magazine*. In 2017, his team opened its second full-service restaurant, Maypop, in New Orleans. Maypop was named a Top 5 Best New Restaurant by *The Times Picayune*, A Best New Restaurant by *New Orleans Magazine*, a New Orleans Top 20 Restaurants by *Condé Nast Traveler*, and a New Orleans' Top Ten Restaurants for 2019, by Brett Anderson. Michael has also been a semifinalist for The James Beard Awards Best Chef South for the past four years. For More Information see: <https://www.worldsofflavor.com/michael-gulotta>