



Salmon patty BLT with basil green goddess

The recipe makes more green goddess dressing than you need but you can use it on more salads and sandwiches. (It's especially magical tasting with tomatoes.) Just refrigerate it in an airtight container for up to 3 days.

Serves 4

Time: 45 mins

For the basil green goddess

½ cup mayonnaise

½ cup plain Greek yogurt

2 tablespoons fresh lemon juice

¼ cup basil leaves

1 tablespoon tarragon leaves

1 tablespoon chopped chives

1 teaspoon fish sauce or anchovy paste
Pinch of salt and a few grinds of fresh black pepper

For the salmon cake BLT

6 to 8 strips bacon
½ small onion
1 large egg
Two 6-ounce cans salmon (or 3 5-ounce cans)
1 tablespoon all-purpose flour
½ teaspoon salt (or ¾ teaspoon if you're serving without bacon)
½ teaspoon onion powder
½ teaspoon sweet paprika
¼ teaspoon garlic powder
½ cup unseasoned bread crumbs
4 brioche buns
One large tomato
8 medium lettuce leaves or 4 small handfuls baby lettuce

Make the basil green goddess and prep the L & T

In a mini food processor or using an immersion blender, combine all of the ingredients for the green goddess together and puree until a pale green sauce forms.

Wash the lettuce leaves if necessary and break into sandwich-sized pieces. Slice the tomato into 4 very thick or 8 thinner slices.

Cook the bacon

In large, heavy skillet, arrange the bacon in a single layer in a cold skillet and set the skillet over medium low heat. Cook the bacon, turning occasionally, until it's browned and crisp, 8 to 12 minutes, depending on the thickness of the bacon.

Transfer to a plate lined with paper towels to drain. When it's cooled, break each piece of bacon into half.

Meanwhile, assemble the salmon patties

While you're keeping an eye on the bacon, grate the onion half on the large holes of a box grater into a large bowl. Add the egg and use a fork to lightly beat it. Add in the salmon and well as the salt, onion powder, paprika, and garlic powder. Use the fork to mix everything together well.

Put the bread crumbs into a shallow bowl. Using your hands, form the salmon mixture into 4 patties, each about ½ cup in volume, each about ½ inch thick. One by one, transfer the patties to the bread crumbs and turn to coat. Then transfer the coated patties to a clean plate.

Cook the salmon patties

Spoon off all but about 2 tablespoons of the bacon fat. Heat the fat over medium heat, then add the salmon patties in a single layer. Cook until golden brown on the bottom, about 3 minutes.

Using a spatula, flip the patties and cook until golden brown on the other side, about 3 minutes longer.

Turn off the heat.

Toast the buns and assemble the sandwiches

Lightly toast the buns in a toaster oven or under the broiler, about 2 minutes.

Transfer the bottom of the buns to plates and spoon some of the green goddess over the buns. Top each bun with a salmon patty followed by the tomato, bacon, and lettuce.

Close the sandwiches and serve with more green goddess alongside.

The short version

- Blend up the basil green goddess in a mini food processor.
- Slice the tomato and prep the lettuce.
- Cook the bacon.
- Grate the onion and whisk with an egg. Add the salmon, salt, and spices.
- Form the salmon mixture in patties and coat in bread crumbs.
- Cook the salmon patties, then lightly toast the buns. Assemble the sandwiches.

Fun for kids

- Pick the herb leaves.
- Mix together the salmon patty mixture.
- Assemble the sandwiches.

Swaps

- Instead of yogurt, use sour cream.
- Instead of lemon juice, use white wine vinegar.
- Instead of tarragon, use more basil.
- Instead of brioche buns, use other hamburger buns.

Bonus points

- Does this sandwich need avocado? No. Would it be a nice touch. Sure!
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