

Costco Connection® Magazine Blackened Salmon Sliders

2 tablespoons paprika
1 tablespoon cayenne pepper
1 tablespoon onion powder
1 tablespoon garlic powder
2 teaspoons kosher salt
1 teaspoon coarsely ground black pepper
 $\frac{1}{4}$ teaspoon dried thyme
 $\frac{1}{4}$ teaspoon dried basil
 $\frac{1}{4}$ teaspoon dried oregano
4 (6- to 7- ounce) salmon fillets, skinned and deboned
 $\frac{1}{4}$ cup olive oil, divided
12 black pepper or store-bought biscuits
 $\frac{1}{2}$ cup roasted garlic aioli or mayonnaise
6 lettuce leaves, cut in half
1 small red onion, thinly sliced
2 medium avocados, sliced
3 Roma tomatoes, sliced


In a small bowl, mix together the paprika, cayenne, onion powder, garlic powder, salt, black pepper, thyme, basil and oregano until fully combined. Brush both sides of the salmon fillets with 2 tablespoons of olive oil. Sprinkle the seasoning mixture evenly on both sides of the fillets, making sure to fully coat them.

Place a large skillet over medium-high heat, and pour in the remaining olive oil. There should be enough to coat the bottom of the skillet. Once the oil is hot, cook 2 fillets until blackened, about 2 to 5 minutes. Turn over and continue to cook for 2 to 3 minutes until the second side is blackened as well. Transfer to a plate and let rest. Cook the remaining fillets in the same way. Cut the blackened salmon into 12 even pieces.

To assemble the sliders, split the biscuits in half and spread each half with garlic aioli. Top the bottom halves with a piece of salmon, lettuce, red onion, avocado and tomato. Sandwich together with the top halves and secure with a long toothpick. Makes 12 sliders.

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Notes (18-Apr-2024)  :

- Instead of 12 sliders, I made 6 regular-sized sandwiches. I purchased a 2-pound fresh farmed Atlantic salmon fillet from Costco and cut it into 6 equal pieces. I rinsed each salmon piece with tap water and pat it completely dry with a clean paper towel prior to brushing both sides of the fillet with oil.
- Instead of biscuits, I used sliced brioche bread that I purchased from Costco. I also used extra-virgin olive oil instead of olive oil, and fresh baby spinach instead of lettuce leaves.
- To make the salmon less spicy to suit my family's tastes, I only used $\frac{1}{4}$ teaspoon cayenne pepper in this recipe. Use more to your liking.



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Roasted Garlic Aioli

12-Sept-2023

Level: Easy

Serves: 6 to 8

Prep + Cool Time: 20 minutes + 1 hour

Cook Time: 1.5 hours



4 to 6 large bulbs (heads) roasted garlic (recipe below)

1½ cups mayonnaise

2 tsp. fresh lemon juice

Coarse kosher salt and freshly cracked black pepper, to taste (optional)

With the pointed end of a wooden chopstick, scoop out the roasted garlic cloves from 4 bulbs (they should come out easily), and place the cloves in a medium bowl. Mash the roasted cloves with a fork to your desired texture, smooth or chunky. Remove any burnt or hard clove skins. Add the mayonnaise and lemon juice, and stir to combine. Pour leftover extra-virgin olive oil from roasting pan into aioli. Taste, season with salt and pepper, if needed. For a stronger garlic flavor, add more roasted garlic cloves (I normally use the cloves from 6 large bulbs). Cover and refrigerate. Spread roasted garlic aioli on hamburgers/cheeseburgers, sandwiches, or toasted bread.

Roasted Garlic:

Large bulbs (heads) of garlic, as many as you desire

Extra-virgin olive oil

Coarse kosher salt

Freshly cracked black pepper

Preheat oven to 325°F.

Remove the outer skin of the garlic bulbs. With a sharp knife, cut the tops of the garlic bulbs so the cloves are exposed. (Do not separate the cloves from the bulb.) Place the bulbs, cut side up, in an ovenproof pan (I use a metal pie pan). Drizzle olive oil over the exposed cloves. Season exposed cloves with salt and pepper (see photo on right). Cover pan with aluminum foil, ensuring foil is not touching the top of the exposed cloves. Seal the aluminum foil tightly around the edges of the pan so steam cannot escape. Bake for 1½ hours.



After roasting, carefully remove foil from pan (as it will be hot), and cool garlic bulbs completely, about 1 hour (see photo on left). Cloves should be soft and spreadable. (Note: Do not wash the roasting pan immediately. I like to add the leftover olive oil and seasonings to the aioli.)