

Salmon & Guacamole Sandwiches

Hazel Blue Acres - Silvana, WA

8 slices applewood-smoked bacon (8 ounces) 2 ripe avocados, seeded and peeled ¼ cup freshly squeezed lime juice (2 limes) 4 green onions, white & green parts, chopped ¼ cup minced red onion 1 tablespoon jalapeno pepper, seeded & minced	1 teaspoon minced garlic ½ teaspoon salt, ½ teaspoon pepper Four (6 ounce) salmon fillets, skin on Good olive oil Kosher salt and freshly ground black pepper 4 individual ciabatta rolls or brioche rolls Baby arugula leaves
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1. Preheat the oven to 400 degrees.
2. Place a baking rack on a sheet pan and lay the bacon on the rack. Roast for 15 to 20 minutes, until browned. Remove to a plate lined with paper towels.
3. Meanwhile, prepare the guacamole. Place the avocados, lime juice, green onions, red onion, jalapeno pepper, garlic, 1/2 teaspoon salt, and ½ teaspoon pepper in a mixing bowl and mash roughly together with a fork. Taste for seasoning. Set aside.
4. When the bacon is done, heat a dry cast-iron skillet over high heat for 5 minutes. Pat the salmon fillets dry with paper towels, brush them all over – top and bottom-with olive oil, and sprinkle generously with salt and pepper.
5. Place the fillets in the skillet, skin side up, and allow them to cook without disturbing them for 2 minutes exactly. With a metal spatula, carefully turn the fillets and cook for 2 more minutes.
6. Transfer the skillet to the oven for 2 minutes (time it carefully!). Remove the salmon to a plate and cover it tightly with aluminum foil. Allow it to rest for 10 minutes.
7. While the salmon rests, cut the ciabatta rolls in half crosswise, place them cut side up on a sheet pan, and toast in the oven for 5 to 10 minutes, until lightly toasted.
8. To assemble the sandwiches, place the bottoms of the ciabatta rolls on a board and spread each with 2 rounded tablespoons of guacamole.
9. Remove the skin from the salmon fillets, cut each fillet in half crosswise, and place both halves on top of the guacamole.
10. Add 2 slices of bacon and a handful of arugula.
11. Spread another rounded tablespoon of guacamole on the underside of the top bread and place on top.
12. Continue arranging all the sandwiches. Cut each sandwich in half diagonally and serve warm or at room temperature.

Note from Ina Garten: The key to moist salmon is to undercook it and then allow it to rest under aluminum foil. While it rests, it will continue to cook and the juices will stay in the fish. This sandwich hits all the right notes-moist salmon, creamy guacamole, peppery arugula, and smoky crisp bacon on ciabatta bread.

Source: Barefoot Contessa Foolproof Cookbook by Ina Garten