

# Salmon BLTs with Lemon-Dill Mayo

## Ingredients

4 Salmon Portions	8 slices Bread
1/3 cup Light Mayonnaise	4 Romaine Lettuce Leaves
2 tsp chopped fresh Dill	2 medium Tomatoes, sliced
1 tsp grated fresh Lemon Peel	6 slices fully cooked Bacon
Salt & Ground Black Pepper	

## Directions

Lightly grease grill rack. Prepare outdoor grill for covered direct grilling over medium heat.

In small bowl, stir mayonnaise, dill and lemon peel until mixed. Set aside. Sprinkle salmon with 1/4 tsp salt and 1/8 tsp pepper.

Place salmon on hot grill and cook covered 10-12 minutes or until salmon is opaque throughout without turning over. Remove from grill. Meanwhile, place bread on grill rack and cook 1 minute per side until lightly toasted.

Spread lemon-dill mayo on 1 side of toasted bread. Place 1 lettuce leave on each of 4 bread slices. Top each with 2 or 3 tomato slices, 1 salmon portion, 3 slices of bacon and another bread slice.

**Get Fresh**

Reading, PA

610-670-2500

[adelphiaseafood.com](http://adelphiaseafood.com)

