

Grilled Salmon & Garden Vegetable Sandwich

Ingredients:

2 lbs Fresh Salmon, seasoned and cooked on a grill
½ cup Fresh Celery, finely chopped
¼ cup Fresh Sweet Yellow Onion, finely chopped
½ cup Fresh Carrot, finely grated
2 oz Fresh Basil, chopped
¼ cup Sweet Pickle Relish, well drained
1 tsp Fresh Ground Black Pepper
1 cup Mayonnaise
32 slices Italian Bread
4 ea Eggs, beaten
3 cups Whole Milk



Directions:

In a small bowl, combine first eight ingredients. Divide and spread over 16 slices of bread. Top with remaining bread slices and dip each sandwich into combine egg and milk mixture. Brown on a well-greased griddle or cast iron skillet on both sides. Serve immediately with a garden fresh salad or Vegetable soup of your choice.