

Jamaican Jerk Salmon Sliders

By Shanna Schad



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Ingredients

- 8 portions (3 oz each) Prince William Sound Sockeye Salmon
- 2-3 tsp avocado or sunflower oil
- 1-2 tbsp Jamaican Jerk seasoning
- 1 ½ tsp kosher salt
- Pineapple, fresh, trimmed and cut into eight ½” rounds
- 2 medium to large avocados, sliced
- 1 cup lettuce
- 8 Hawaiian Sweet rolls (or slider buns) cut in half

- ⅓ cup mayonnaise
- 1 tsp lime zest
- 1 ½ tsp lime juice

- 2 lbs sweet potatoes, peeled and cut into thin strips
- 1 tbsp corn starch
- 1-2 tbsp avocado or sunflower oil
- salt
- pepper

Instructions

- Preheat oven to 400°F
- Line two baking sheets with foil, lightly oil
- Place sweet potato strips in bowl, toss with cornstarch
- Shake off excess, then toss with olive oil
- Evenly place strips on baking sheets
- Bake 15 minutes, flip, then bake 15 minutes more
- Season with salt and pepper and let cool for a few minutes
- Preheat grill to medium high heat
- Lightly oil salmon, season to desired heat with Jamaican Jerk seasoning
- Lightly oil pineapple slices, grill for 5 minutes, then flip and grill 5 more minutes, then flip once more and grill 5 more minutes
- Grill salmon for 3-4 minutes per side, flipping once
- Once salmon is done, remove both salmon and pineapple
- Toast slider buns or rolls
- Mix together mayonnaise, lime zest, and lime juice
- Spread lime mayonnaise on bottom roll, top with lettuce
- Layer on salmon, avocado, and pineapple, and enjoy!

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