

Grilled Salmon BLT Panini

Yield: 4 panini

Could the BLT be the best sandwich invention ever? Someone somewhere along the line figured out that three simple key ingredients—bacon, lettuce, and tomato—form a trifecta that is not only perfect as a stand-alone sandwich but also sets the foundation for so many others. You can add almost anything—including salmon—to a BLT and it will still taste amazing!

Ingredients

- 1/2 cup mayonnaise
- 2 tablespoons pesto, purchased or homemade
- 2 tablespoons extra-virgin olive oil
- 8 slices sourdough bread, sliced from a dense bakery loaf
- 1 (1-pound) skin-on salmon fillet
- Coarse salt and freshly ground black pepper
- 1/2 cup baby arugula
- 8 strips cooked bacon
- 2 plum tomatoes (such as Roma), thinly sliced and seeded

Directions

1. In a small bowl, whisk together the mayonnaise and pesto until well combined. Cover the bowl and put it in the refrigerator until you're ready to assemble the panini.
2. Heat the panini press to medium-high heat. If your panini press comes with a removable drip tray, make sure it is in place.
3. Brush 1 tablespoon olive oil over one side of all the bread slices to flavor the outside of the sandwiches. In batches, grill the bread until it's toasted, 2 to 3 minutes.
4. Divide the salmon into four equal portions. Rub the remaining 1 tablespoon olive oil over the salmon, season it with salt and pepper, and transfer it, skin side down, to the grill. Close the lid and grill the salmon until it's cooked through, 5 to 7 minutes. Remove the salmon skin.
5. For each sandwich: Lay two slices of grilled bread on a cutting board, oiled sides down. Spread some pesto on each. On one slice, pile a small bed of arugula, a portion of salmon, 2 bacon strips, and a few slices of tomato. Close the sandwich with the other slice of bread.

From *The Ultimate Panini Press Cookbook* by Kathy Strahs