

Haddock "L.T" w/Roasted Scallion Garlic Aioli

Serves 4

Ingredients:

2 packages Aquamar Day's Catch Haddock Filets (8 pieces)

8 slices Bread, pumpernickel (or hearty multigrain)

8 fancy sandwich picks

2 ea. Tomato, lg. heirloom or beefsteak, sliced

8 ea. Lettuce leaves, romaine or leaf

8 ea. Cornichons (skewered with fancy sandwich picks)

Salt and pepper, for tomatoes

Roasted scallion garlic aioli (recipe below)

Aioli

4 oz. Scallions (8-12 ea.), sliced thin

1 tbsp. Oil, olive

½ tbsp. Salt, sea

½ tbsp. Pepper, black, ground

1 cup Mayonnaise, Duke's®

1/2 tbsp. Mustard, Dijon

1 tsp. Garlic, roasted, granulated

1 tsp. Lemon juice

1 tsp. Mustard, dry

¼ tsp Pepper, white, ground

Instructions:

1. Preheat oven to 375 ° F on bake
2. In small bowl, toss scallions, oil, salt and pepper. Spread in thin layer on pie tin or small cookie sheet. Roast until caramelization or light charring occurs (10-14 min.) Place in refrigerator for 30 min., or until cool.
3. In mixing bowl, blend all aioli ingredients with chilled roasted scallions, store refrigerated until ready to use.
4. Toast bread and spread each slice liberally with aioli, top with lettuce leaves, sliced tomato sprinkled with salt and pepper, and 4 Haddock filets, top with toast.
5. Garnish with skewered cornichons, gently slice sandwiches in half, serve immediately.