

Blackened Salmon Sandwich

<http://userealbutter.com/2012/05/24/blackened-salmon-sandwich-recipe/>
based on this [Grilled Blackened Salmon](#)

3 tbsps cajun or [creole seasoning](#)
1/2 tsp dried thyme
1 tbsp paprika
dash of ground pepper
4 tbsps melted butter
4 pieces of salmon (about 3-4 ounces each)
sandwich buns (something soft)
arugula
[aioli](#)

Prepare your grill on high heat. Combine the cajun or creole seasoning with the thyme, paprika, and ground pepper in a shallow bowl. Place the butter in another shallow bowl. Pat the salmon dry with a paper towel and dip each piece in the melted butter to coat completely. Then dredge each piece through the spices, making sure to press the spices to any bare spots. Grill the salmon for 6-8 minutes over high flame, flipping once half-way through the cooking time (nominally around 3 minutes). Remove from heat. Set one piece of salmon on the bottom of a sandwich bun. Top with aioli, arugula, and the top of the sandwich bun. Serves 4.