

SALMON SALAD SANDWICH (CANNED SALMON)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
397 cal	35 g	24 g	18 g	118 mg	601 mg	288 mg

Ingredient

SALMON,CANNED,PINK
 ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 PICKLE RELISH,SWEET,DRAINED
 JUICE,LEMON
 PEPPER,BLACK,GROUND
 SALAD DRESSING,MAYONNAISE TYPE
 EGG,HARD COOKED,CHOPPED
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD

Weight

17-1/4 lbs
 1-1/3 lbs
 8 lbs
 2-2/3 lbs
 1-1/4 lbs
 1/3 oz
 4-1/4 lbs
 4-1/4 lbs
 11 lbs
 4 lbs

Measure

2 gal 2-5/8 qts
 3-3/4 cup
 1 gal 3-5/8 qts
 1 qts 1 cup
 2-3/8 cup
 1 tbsp
 2 qts 1/2 cup
 38 Eggs
 200 each

Issue

1-1/2 lbs
 11 lbs
 6-1/4 lbs

Method

- 1 Remove and discard skin and bones from salmon. Flake salmon.
- 2 Combine salmon, onions and celery. Mix lightly but thoroughly.
- 3 Combine salad dressing, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 4 Add chopped eggs and salad dressing mixture to salmon mixture. Mix lightly.
- 5 Spread 1 slice bread with 3/4 cups salmon salad. Top with lettuce if desired and second slice of bread; cover. Cut each sandwich in half. CCP: Refrigerate product at 41 F. or lower until ready to serve.