

## Clarence's Fried Salmon Sliders

3 servings,

5 min prep, 10 cook 15 minutes

### Ingredients:

3 (4 oz.) salmon fillets  
9 Hawaiian rolls  
1 cup cornmeal  
½ cup cornstarch  
2 tbsp. mayonnaise  
½ cup Thai sweet chili sauce  
1 tbsp. garlic powder  
2 tsp. chili powder  
2 tsp. ginger  
1 cup oil  
2 tbsp. lemon pepper  
½ green onions  
honey  
salt and pepper, to taste  
2 cups spinach  
6 tomato slices

1. Mix honey, chili sauce, ginger, and mayonnaise to make the ginger chili mayonnaise. Set aside.
2. Preheat your pan to medium heat then add cup of oil.
3. Season salmon with salt and pepper (to taste), a little bit of chili powder, and lemon pepper.
4. Mix your cornmeal and cornstarch together adding remaining seasoning.
5. Coat your salmon with your cornmeal and corn start mixture.
6. Cook on both sides 3 minutes each.
7. Toast your buns after cutting down the center.
8. Build your sliders with tomato, salmon, spinach, green onions, and ginger chili mayonnaise. Enjoy!