

# Ace of Clubs Sandwich



A great club sandwich with roasted salmon, maple pepper bacon, buffalo mozzarella and pesto mayonnaise.

Makes 4

16oz salmon, skinned

1 jar roasted red bell peppers, drained

2t sesame oil

1/4c mayonnaise

8 slices maple bacon

2T pesto ~ I like Cibo Naturals Pesto from Costco

1/2t cracked peppercorns

1 loaf focaccia bread ~ I like any flavor from Panera Bread

1 roll buffalo mozzarella

Preheat oven to 400. Lay maple bacon flat on baking sheet and generously sprinkle both sides with black pepper. Bake 25~30 minutes or until crisp. Drain bacon on paper towels and set aside. Wipe bacon grease off baking sheet with paper towels, removing as much grease as possible. Brush salmon with sesame oil and roast on bacon baking sheet. Bake approximately 10 minutes or until almost cooked through. (Note ~ fresh fish should be cooked 10 minutes for each 1" of thickness.) Remove salmon to plate and allow to cool.

Mix pesto and mayonnaise together until well blended and there are no lumps. Slice buffalo mozzarella into thick slices. Drain red bell peppers from jar and pat peppers dry with paper towels. Slice into long pieces.

Slice focaccia bread in half lengthwise. Brush both sides with pesto mayonnaise. Place bacon on bottom layer of bread, top with mozzarella, salmon and then red bell pepper slices. Top with remaining bread and slice into large sandwiches.

## Prepare Ahead Tip

Prepare all ingredients and keep refrigerated. Bring to room temperature and assemble sandwich.