



## Fanny Bay Oysters Grilled Cajun Sliders

### **Slaw:**

Shredded cabbage  
Julienne carrot  
Chopped cilantro

### **Lime Dressing:**

1 tsp Dijon mustard  
1 Tbsp honey  
1/4 cup lime juice  
1 cup canola oil  
1 lime  
Salt to taste

### **Cajun Mayo:**

1 cup mayo  
2 Tbsp Cajun seasoning  
2 Tbsp lime juice

### **Instructions:**

Julienne cabbage and carrots or purchase precut coleslaw mix.  
Rough chop a handful of cilantro (stems = flavour) and mix together  
Set aside for later use

### **Dressing:**

Mix honey, mustard and lime juice together and proceed to slowly whisk in the oil  
Once completely incorporated season with salt to your preferred taste.

### **Cajun Mayo:**

Mix all ingredients in a bowl with whisk

### **Composing the Sandwich:**

Cut salmon fillet into 4.5oz to 5oz portion (precision not necessary). Season with salt and pepper.  
Toss your coleslaw mixture with the lime dressing and set aside.  
Put salmon on a hot BBQ for approximately 3 minutes each side.  
Meanwhile toast a brioche hamburger bun for about 15 seconds  
Spread the Cajun mayo on both sides of the bun and add coleslaw to the top of the bun.  
Put salmon on the bottom of bun close and enjoy.

