Double-Decker Salmon Sandwich

Ingredients

- 1 can (7-3/4 oz.) salmon
- 1/3 cup mayonnaise
- 1/4 cup chopped celery
- 2 Tbsp chopped dill pickle
- 1 tsp prepared mustard
- 12 slices buttered bread
- Lettuce
- 1 tomato, thinly sliced
- Radishes and French fried onion rings

Instructions

1. Drain and flake salmon.
2. Combine with mayonnaise, celery, pickle, and mustard.
3. Spread salmon mixture over four slices of bread.
4. Top with lettuce and another bread slice.
5. Arrange tomato slices over bread and top with lettuce and final bread slice.
6. Cut in half to serve.
7. Garnish with radishes and French fried onion rings.

Makes 4 sandwiches.

Variations

Open Face Sandwiches

1. Spread salmon sandwich filling over four slices of buttered bread.
2. Top with tomato slices and grated Parmesan cheese.
3. Place under broiler and heat through.

French Fried Sandwiches

1. Spread 4 slices buttered bread with salmon filling, omitting tomato and lettuce.
2. Top with 4 buttered slices of bread.
3. Combine 2 beaten eggs with 3/4 cup milk and 1/2 tsp salt.
4. Dip sandwiches into egg mixture and saute in butter until golden brown on both sides.

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Drain and flake salmon. Combine with mayonnaise, celery, pickle and mustard. Spread salmon mixture over four slices of bread. Top with lettuce and another bread slice. Arrange tomato slices over bread and top with lettuce and final bread slice. Cut in half to serve. Garnish with radishes and French fried onion rings. **Makes 4 sandwiches.**

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