



Salmon Burgers

Servings: 4

Preparation Time: 20 minutes
Start to Finish Time: 40 minutes

A great burger is so much more than just beef, and these 5-star salmon burgers are here to prove it. They're simple, quick, and insanely satisfying. The best part? They come together in 30 minutes, making them the perfect weeknight treat.



MIX:

- 1 14-oz can salmon, canned, drained
- 1 large egg, lightly beaten
- 1/2 cup bread crumbs
- 1 clove garlic, minced
- 1 each lemon, zest and juice
- 2 tablespoons fresh dill, chopped
- 1 tablespoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon red pepper flakes
- 1 dash Kosher salt
- 1 dash freshly ground black pepper

FOR COOKING:

- 1 tablespoon olive oil

FIXINS':

- 4 each hamburger buns, for serving
- 1/3 cup mayonnaise, for serving
- 4 leaves Romaine lettuce, for serving
- 4 slices tomato, for serving
- 4 slices red onion, for serving

This recipe reminds me of Trackers Bar and Grill at the Fairbanks Princess Lodge in Alaska (Donny and I each ate one). Everything in this recipe mixes together well with a high-hint of Dill. Don't forget the fixins'.

In a large bowl, combine salmon with egg, bread crumbs, garlic, lemon zest and juice, dill, dijon, Worcestershire and red pepper flakes.

Season with salt and pepper and stir until fully combined

Form into 3 to 4 patties.

In a large skillet, heat oil. Add patties and cook until golden, about 4 minutes on each side.

Serve patties on buns with mayonnaise, romaine, tomatoes, and onions.

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at www.5starrecipe.com