

Summer Bounty Salmon Burgers



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CA
OR
WA

Ingredients

Salmon Burgers

1¼ pounds salmon, bones and skin removed
1 tablespoon mayo
1 lemon, all the zest and 1 tablespoon of juice
Cayenne pepper
2 scallions, chopped
1 cup panko
Salt and pepper
Canola oil, or another oil with high smoke point
4 buns (soft ones work well)

For serving (optional)

2 tablespoons dijon mustard

Tomatoes, sliced

½ cucumber, thinly sliced

[Basil mayonnaise](#)

Romaine or other lettuce

Basil leaves

Chop ¾ of the salmon into ½-inch cubes and set aside. Cut the remaining salmon into large chunks and add to a food processor. Add the mustard, mayo, lemon juice and zest, and a couple shakes of cayenne to the food processor and puree into a paste. In a large bowl, gently mix the paste, remaining salmon, scallions, 2 tablespoons panko, ½ teaspoon salt, and lots of freshly ground black pepper.

Line a sheet pan with parchment paper and lightly oil. Divide the salmon mixture into four portions and shape into patties. Cover and refrigerate for an hour. Prepare your toppings in the meantime.

Sprinkle the reserved panko onto a plate and press each patty into the panko. Heat canola oil in a heavy skillet over medium heat. Put two patties on the hot skillet at a time. Let cook until nicely browned, then flip. Cook until the burgers feel springy. Turn down the heat or take the skillet off the heat for a moment if the panko starts to burn. Transfer finished patties to a paper towel-lined plate and cook the next batch.

Top salmon burgers as you wish and enjoy!

Recipe and photo courtesy of Abby Rogerson, Washington Sea Grant

Species Group

Salmon