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# Salmon Burgers

Summer Cookout Cookbook

Food Network Magazine- June 2021

Servings: 4

## TIPS AND TRICKS

*\*\* Make an indentation in the middle of each patty with your thumb to keep the burger from bulging when it cooks (meat burgers only).*

*\*\* Let burgers rest for 5 minutes before serving.*

*\*\* Toast buns on the grill, cut sides down, for about 30 seconds.*

**1 1/2 pounds wild salmon**

**4 scallions**

**1/2 cup breadcrumbs**

**8 ounces chopped smoked salmon**

**buns**

**spinach leaves**

**mayonnaise**

**Dijon mustard**

Dice the wild salmon. Place half of the diced salmon in a food processor. Add four scallions. Puree the mixture.

In a bowl, mix the puree'd salmon, remaining diced salmon, breadcrumbs and smoked salmon.

Shape the mixture into four 3/4-inch-thick patties.

Cook in an oiled cast-iron skillet on the grill over medium-high heat for 4 to 5 minutes per side.

Serve on buns with spinach and mayonnaise mixed with Dijon mustard.

## Grilled, Sandwiches

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*Per Serving (excluding unknown items): 5 Calories; trace Fat (3.2% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable.*