



Salmon Burgers

Makes: 4 servings

Prep Time: 45 minutes Cook Time: 10 minutes

Total Time: 55 minutes

Ingredients

- 1 & 1/4 pounds salmon, skin removed and cut into 1-inch pieces
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tsp Old Bay seasoning
- 1 tbsp mustard powder
- 1 tbsp lemon juice
- 2 to 3 tbsp minced chives or green onions
- 2 tbsp vegetable oil
- 4 slices Havarti dill cheese

Old Bay Mayonnaise:

- 1/2 cup mayonnaise
- 1 tbsp minced chives
- 2 tsp Old Bay seasoning
- 2 tsp lemon juice

For Serving:

- 4 brioche buns, toasted
- 1 cup caramelized onions (see Chef's Note)
- 1 avocado, sliced

Instructions

To make the salmon burgers, add the salmon to the base of a food processor and pulse 15 times until broken down into 1/8-inch pieces. Transfer 3/4 of the shredded salmon to a large bowl and pulse the remaining salmon until a paste forms, about 15 more times. Add the salmon paste, onion powder, garlic powder, Old Bay seasoning, mustard powder, lemon juice, and chives to the salmon chunks and mix until combined.

Line a plate with parchment paper. Divide the salmon mixture into 4 equal patties. Cook immediately or cover and place in the refrigerator for up to 24 hours.

Heat the oil in a large skillet over medium heat. Add the salmon patties and cook until golden brown on the bottom, about 3 minutes. Flip and add a piece of cheese on top of each patty, then cook until golden brown, 3 minutes more. Be careful not to overcook the salmon.

Meanwhile make the Old Bay Mayonnaise. In a small bowl, stir together the mayonnaise, chives, Old Bay seasoning, and lemon juice.

Spread the Old Bay Mayonnaise on the cut sides of the buns. Add the salmon burgers, cheese-sides up, to the bottom buns. Top with caramelized onions, avocado, and top buns.

To make these burgers on the grill: Preheat your grill to medium heat. Add patties to the grill and cook, until golden brown on the bottom, 2-3 minutes. Flip and add a piece of cheese on top of each patty, then cook until golden brown, 2-3 minutes more. Be careful not to overcook the salmon.

Note: If you freeze your patties, cook them for about 5 minutes per side.

Chef's Note:

For caramelized onions, heat 2 tbsp unsalted butter and 2 tbsp extra-virgin olive oil in a non-stick skillet. Once melted and 1 & 1/2 pounds thinly sliced yellow onions and cook, stirring often, until softened and translucent. Reduce heat to medium-low and continue cooking onions in a single layer until golden and caramelized, about 45-60 minutes. If they brown too quickly and 1 tbsp of water at a time until they stop browning and return to caramelizing. Taste and add salt as needed. Stir in brown sugar, if desired.

Recipe by The Modern Proper