



BRISTOL BAY
SOCKEYE SALMON

BOATYARD SALMON BURGERS

Recipe courtesy of Susie Jenkins-Brito

TIME: 25 minutes

SERVINGS: 4

Ingredients:

1 pound sockeye salmon, skin and pin bones removed, roughly cut into 1/4 inch pieces

Juice of 1 lemon, divided

1/2 teaspoon garlic powder

1/2 teaspoon dried dill

1/2 teaspoon smoked paprika

Salt and pepper to taste

1/3 cup panko (substitute plain bread crumbs or 1/2 cup crushed pork rinds)

2 cloves garlic, crushed

2 tablespoons butter

Zest of half a lemon

Directions:

1 In a mixing bowl, gently combine the juice of half a lemon with the chopped salmon. Reserve remaining lemon half for garnish. Sprinkle salmon with the garlic powder, dill, smoked paprika, salt and pepper and gently combine with your hands. Fold in the panko. Form into four evenly sized patties.

2 Place a large cast-iron skillet over medium heat. Add butter, garlic and lemon zest. Cook for 1 minute until garlic is fragrant and lightly browned. Push garlic cloves to side and carefully place salmon patties into pan using a fish spatula. To ensure browning, cook for 3-4 minutes without disturbing the patties. Carefully flip patties and cook an additional 3-4 minutes. Remove patties from pan and serve with a wedge of lemon and your favorite burger fixings.

BURGER VARIATIONS

Classic salmon burger - In the last 3-4 minutes of cooking, top each patty with a thin slice of cheese, such as sharp white cheddar or provolone. Serve burgers on a toasted sesame bun and top with thinly sliced avocado, tomato slices, fresh spinach, red onion slices, and condiments of your choosing.

Tropical Twist - Serve each patty on a toasted onion bun topped with melted pepper jack cheese, a grilled ring of fresh pineapple, and a scoop of mango salsa.

Oktoberfest Burger - Top each patty with a thin slice of Swiss or Gruyere cheese. Serve on a toasted pretzel bun topped with sauerkraut and brown mustard.

Find more delicious wild sockeye salmon recipes at www.bristolbaysockeye.org.