



BRISTOL BAY
SOCKEYE SALMON

SOCKEYE SALMON BURGERS WITH RHUBARB CHUTNEY

SERVINGS: 4
COOK TIME: 45 MINS.

Ingredients:

Rhubarb chutney:

- 1 lb. rhubarb, cut into 1/2-inch pieces (about 3 cups)
- 1 cup dried dark red cherries
- 1/2 large red onion, peeled and diced (about 3/4 cup)
- 3/4 cup dried blueberries
- 1 clove garlic, minced
- 1 (1-inch) piece fresh ginger, peeled and minced
- 1/2 teaspoon dried red pepper flakes
- 1 cup light brown sugar, not packed
- 1/2 cup tart red cherry juice
- 2 tablespoons red wine vinegar
- 2 tablespoons honey

Salmon burgers:

- 1 pound sockeye salmon, boneless, skinless and divided
- 2 tablespoons fresh minced cilantro
- 2 tablespoons thinly sliced green onion
- 1 clove garlic, minced
- Juice of half a lime
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1/4 teaspoon smoked paprika
- salt and fresh ground black pepper, to taste
- Cooking spray
- 4 favorite burger buns

Garnishes, as desired: red onion, lettuce, pickles

Directions:

Rhubarb chutney:

1 Combine rhubarb and all chutney ingredients except wine vinegar and honey in a large saucepan. Bring mixture to a boil; reduce heat and simmer, stirring occasionally, over medium-low heat about 20 minutes. Stir in vinegar and honey. Continue to cook and stir over medium-low heat another 15 minutes. Remove from heat. Reserve half of chutney for burgers; refrigerate remainder for another use.

Salmon burgers:

2 Dice half of the salmon in 1/4-inch cubes; set aside in a medium bowl. Pulse the other half in a mini food processor until smooth; stir into the diced salmon.

3 In a separate bowl, combine cilantro, green onion, garlic, lime juice, soy sauce, sesame oil and smoked paprika. Add cilantro mixture to salmon, stirring gently just to combine. Season with salt and pepper.

4 Shape salmon mixture into 4 patties, about 3/4 inch thick; chill until ready to cook. Grill or sauté salmon patties (in a non-stick spray-coated pan) about 3 to 4 minutes per side. Place on buns and top with a dollop of Rhubarb Chutney and desired garnishes.

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