

Salmon Burgers

Prep time: 30 minutes

Servings: 4

Burger Ingredients

- 1.5 pounds boned and skinned salmon, cut into 1-inch cubes
- 1 Tbsp drained capers, chopped
- 2/3 cup panko (Japanese) bread crumbs
- 1 Tbsp lemon juice
- ½ tsp pepper
- ½ tsp salt
- 1 egg, beaten

For Cooking

- 1 Tbsp butter, more if needed

Tartar Sauce Ingredients

- 1 cup mayonnaise
- 1 Tbsp minced onion (dried is ok)
- 1 Tbsp chopped dill pickles
- 2 Tbsp dill pickle juice
- 1 tsp salt
- 1 tsp fresh ground black pepper

Other Ingredients

- 4 kaiser rolls or burger buns, toasted
- Coleslaw

Instructions

1. Make the tartar sauce by whisking the ingredients and chill in the refrigerator.
2. In a food processor, pulse the salmon cubes several times until coarsely ground (there will still be flakes of salmon). Alternately, you can use a meat grinder (see below).
3. Combine the burger ingredients and divide into 4 patties on some wax paper.
4. Melt butter in a large skillet to medium-high heat. Stainless steel or non-stick seem to work the best. Cook the burgers in batches (do not crowd). Adjust the heat as needed, and check often to avoid burning. Flip several times if needed until golden brown outside and cooked throughout, usually about 2-3 minutes per side.
5. Brush insides of toasted buns with the tartar sauce, and spoon some coleslaw to the base of each bun. Place burger the slaw, top off with bun, and serve immediately.

Notes

This is one of my favorite recipes, taken from 'Basix Café' in Hollywood. Works great with salmon or landlocked salmon like kokanee.

For small kokanee, I will fillet and skin them with the pin bones still in. Then, I run them through my meat grinder attachment on my KitchenAid two times with the small hole attachment. This grinds up the pin bones, which then dissolve when cooked.