

## Asian Salmon Burgers

Chef Steve Bart

For the Salmon Burger:

- 1 ½ pounds salmon fillet
- 2 ½ tablespoons pickled ginger – minced
- 1 ½ tablespoons cilantro – chopped
- 1 ½ teaspoons garlic – minced
- 1 teaspoon Sriracha hot sauce
- 1 teaspoon Dijon mustard
- ¼ teaspoon sesame oil
- ½ teaspoon soy sauce

- 4 each burger buns
- Spring lettuce mix – tossed in Asian vinaigrette
- Sliced tomatoes
- Chili mayo
- Asian Slaw

With a tablespoon scrape the salmon from the skin and place into a bowl. Add the remaining ingredients and mix well by hand. Form into patties and layer with parchment on each side. Refrigerate until ready to cook.

To cook preheat a skillet to medium high heat. Brush one side with peanut oil and lightly salt and pepper. Place seasoned side down and cook for a couple of minutes, while cooking oil and season the second side Flip the burger and cook on the second side until your desired level of doneness is achieved.

Place the cooked burger on a toasted bun with the chili mayo on the bottom, then the patty, followed by the tomato and the greens tossed lightly in the Asian vinaigrette. Serve with the Asian slaw on the side.