



## GINGER-SCALLION SALMON BURGERS

*Makes 6*

### For the Burgers:

- 2 pounds salmon fillet, skin removed
- 1 tablespoon freshly grated ginger root
- 1 tablespoon minced jalapeno (no seeds)
- 4 scallions, green and white parts, minced
- 1 teaspoon freshly grated lime zest
- 1 teaspoon kosher salt
- bibb lettuce leaves or soft hamburger rolls
- thinly sliced cucumber and fresh cilantro sprigs for topping
- pickled ginger for topping (optional)

### For the Sauce:

- 1/2 hoisin sauce
- 2 tablespoons fresh lime juice
- 2 tablespoons coconut aminos or low-sodium soy sauce
- 2 teaspoons sriracha, or to taste

1. Cut the salmon into 1- to 2-inch chunks and put about one-third of it into a food processor. Turn on the machine and process, stopping to scrape down the sides as needed, until smooth and thick. Add the remaining salmon, along with the ginger, jalapeno, scallions, lime and salt, and pulse until the additional salmon is coarsely chopped and everything is well combined. Scrape into a bowl.
2. Divide the salmon mixture into 6 equal lumps and then shape into patties, no more than 1-inch thick. Arrange on a plate, cover and refrigerate for at least 1 hour (and up to 4 hours).
3. Make the Sauce: In a small bowl, whisk together all sauce ingredients. Cover & refrigerate until serving.
4. Heat the grill to medium-hot. Lightly brush the surface of the salmon burgers with oil and grill, flipping a few times, until cooked to your liking, 5 to 10 minutes. If using rolls, toast these on the grill as well.
5. Serve the burgers on lettuce wraps or toasted rolls, topping with the sauce, cucumber, cilantro and, if using, pickled ginger.

### Notes:

- Before cutting the fish, run a finger down the center line to make sure there are no tiny bones remaining. If you feel any bones, use the edge of a knife to remove them.
- Salmon burgers will dry out if overcooked. An internal temperature of 130 degrees F will give you a medium burger and 140 degrees F will be medium-well.