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# Perfect Salmon Burgers

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Perfect Salmon Burgers

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## Total Time:

1 hr

Prep: 50 min

Cook: 10 min

## Yield: 4 burgers

Level: Easy

## Ingredients

1 1/4 pounds center-cut salmon fillet (<http://www.foodterms.com/encyclopedia/salmon/index.html>), skin and pin bones removed

2 tablespoons dijon mustard (<http://www.foodterms.com/encyclopedia/dijon-mustard/index.html>)

1 tablespoon mayonnaise

1 tablespoon lemon juice

1/2 teaspoon grated lemon zest

Pinch of cayenne pepper (<http://www.foodterms.com/encyclopedia/cayenne-pepper/index.html>)

2 scallions, chopped

1 cup plus 2 tablespoons panko (Japanese breadcrumbs (<http://www.foodterms.com/encyclopedia/breadcrumbs/index.html>))

## Directions

Cut three-quarters of the salmon into 1/4-inch pieces. Put in a large bowl. Cut the rest of the salmon into chunks; transfer the chunks to a food processor (<http://www.foodterms.com/encyclopedia/food-processor/index.html>) along with the mustard, mayonnaise (<http://www.foodterms.com/encyclopedia/mayonnaise/index.html>), lemon juice (<http://www.foodterms.com/encyclopedia/lemon/index.html>), lemon zest (<http://www.foodterms.com/encyclopedia/zest/index.html>) and cayenne. Pulse to make a paste.

Add the pureed salmon mixture to the bowl with the diced salmon. Add the scallions, 2 tablespoons panko, 1/2 teaspoon salt, and black pepper to taste. Gently mix until just combined.

Line a baking sheet with parchment paper and brush with olive oil. Divide the salmon mixture into 4 mounds on the parchment paper. With damp hands, pat into 4-inch-wide, 3/4-inch-thick patties. Cover loosely with plastic wrap (<http://www.foodterms.com/encyclopedia/plastic-wrap/index.html>) and refrigerate at least 30 minutes.

Preheat the broiler. Spread the remaining 1 cup panko on a plate. Press both sides of the salmon patties in the panko. Heat the olive oil in a large nonstick or cast-iron skillet over medium-high heat. Add the patties (in batches if necessary) and cook until browned on the bottom, 3 to 4 minutes, adjusting the heat if necessary. Turn and cook until the other side is browned and the patties feel springy in the

## Kosher salt and freshly ground pepper

center, 3 to 4 more minutes. Transfer to a paper towel-lined plate to drain; season with salt.

2 tablespoons extra-virgin olive oil (<http://www.foodterms.com/encyclopedia/olive-oil/index.html>), plus more for brushing 4 brioche buns, split

Tartar sauce (<http://www.foodterms.com/encyclopedia/tartar-sauce/index.html>) and arugula, for topping

Meanwhile, arrange the buns, cut-side up, on a broiler pan and broil until toasted, 1 to 2 minutes. Serve the patties on the buns; top with tartar sauce and arugula.

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**Your Rating:** ★ ★ ★ ★ ★[POST REVIEW](#)[SORT BY](#)**catmaster555** 188 days ago**★ ★ ★ ★ ★**

Delicious! I ditched the bun in favor of just enjoying the flavor of the burger. Also grated some fresh parmesan right out of the cast iron skillet, really great meal.



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**wahoogully** 313 days ago**★ ★ ★ ★ ★**

Followed recipe exactly, which I rarely do, and everybody loved them. Oh, except did in cast-iron pan on grill. Yum.



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**horseyonz** 322 days ago**★ ★ ★ ★ ★**

Too tired to deal with the food processor and cleaning after so minced the salmon by hand, otherwise stuck with the recipe and loved the flavor. Did like having the chunks of salmon and will probably not use the processor next time either. May incorporate the panko into the mixture and use an egg to bind in hopes of a less delicate burger and crispier exterior.



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**4yellowtulips** 553 days ago**★ ★ ★ ★ ★**

Perfect everytime. My kids who do not like fish love these burgers. My go to recipe.



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**megs1383** 653 days ago**★ ★ ★ ★ ★**

My grocery store didn't carry brioche buns so I used soft kaiser rolls. Otherwise, I made this as directed and it was wonderful! A great way to get non salmon-lovers to enjoy salmon.



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**Tatum G.** 673 days ago**★ ★ ★ ★ ★**

I added a little dill and made these into sliders (so it made 8 instead of 4 and served them on toasted hawaiian dinner rolls. They were amazing and even my 14 year old daughter who is the pickiest eater in the world and won't try anything liked them. I also used a little onion and parsley powder instead of the scallions because I was trying to get my daughter to try something new and knew she'd turn her nose up to seeing the green scallions. I also, tossed them into the freezer for 10 minutes before frying them because I didn't want to wait 30

minutes for the suggested refrigeration and they held together perfectly once put into a hot pan. Great recipe!!



**Francine T.** 856 days ago



As seen in the June 2011 FNMag. Love these burgers! Made extra and will freeze for another time (but will bread with the crumbs just before frying) They do not re-heat well, so freezing the extra is the way to go. We just fix with lettuce and tomato and they are perfect! I may try adding dill like the previous reviewer suggested. Yummm!



**az93** 922 days ago



These were my first homemade salmon burgers and turned out pretty well. They broke apart a bit, but were still manageable. I would not recommend making these with less than a pound of salmon. There just isn't enough to successfully make the recipe otherwise. I topped with roasted red peppers and a lemon dill aioli. Very good and moist and pretty easy. I was looking for something to do with some frozen...tasteless...salmon I bought and these really fit the bill. I only took a star away because they fell a part a little. I will make these again.



**patwinterton** 1011 days ago



I love this recipe! Delicious!



**Guest** 1011 days ago



Great recipe, we make them in the morning to serve at night. Salmon burgers are hard to handle and can easily fall apart, so I double the amount of panko the recipe calls for. I use a side dish of panko crumbs to coat both sides of each salmon burger, then place on parchment paper, cover with parchment paper, and place in the frig to set.



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