

NEW ENGLAND FISHMONGERS

MARTY'S WILD COHO SALMON BURGERS WITH CILANTRO, PICKLED GINGER AND LEMON AIOLI

Prep. Time: 15 min Total Time: 2 hours Servings: 2

INGREDIENTS

- 1-pound wild Alaskan Coho salmon burger
- ½ cup chopped cilantro
- ¼ cup chopped pickled ginger
- Half of one small red onion, diced
- 2 tablespoons soy sauce
- ¾ cup panko (Japanese breadcrumbs)
- Sea salt and freshly cracked black pepper
- Brioche buns
- Spicy greens (arugula, watercress, radicchio)

For the Lemon Aioli

- 1/3 cup mayonnaise
- 1 garlic clove, minced
- 1 teaspoon grated lemon rind
- 1 teaspoon fresh lemon juice
- ¼ teaspoon salt
- ¼ teaspoon pepper

For the Sriracha Mayo

- 1/3 cup mayonnaise
- 1 tablespoon sriracha chili sauce

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DIRECTIONS

Step 1

Remove Coho salmon burger from packaging and place in large mixing bowl. If you are using salmon fillets, remove the skin and chop salmon into quarter-inch pieces or chop using a food processor.

Step 2

In a small bowl, combine the mayonnaise, garlic, lemon zest, lemon juice, salt and pepper to make the lemon aioli. In the large mixing bowl, add chopped cilantro, pickled ginger, diced red onion, lemon aioli, soy sauce, panko and salt and pepper to the salmon. Mix well to combine.

Step 3

Form the mixture into two large patties, or four smaller patties. You can form the patties on parchment paper with a drizzle of vegetable oil to keep the salmon from sticking. Cover patties with plastic wrap and refrigerate for up to 1.5 hours.

Step 4

Heat a cast iron skillet over medium-high with vegetable oil or avocado oil. Carefully place salmon burgers onto skillet and cook for four minutes per side (two minutes per side for the smaller patties). Set burgers aside to rest.

Step 5

Toast brioche buns lightly with butter. Add sriracha mayo to buns, then salmon burgers and top with spicy greens such as watercress and/or arugula. Enjoy!