CHILEAN SALMON BURGER WITH PICKLED LEMON

YIELD: 4 PORTIONS

INGREDIENTS:

<u>Salmon Patty Recipe</u>

Salmon Fillet	12 ounces (3/4 lb.) skinless, boneless, fresh or frozen
Egg Yolks	2 ea., fresh
Kosher Salt	¼ oz. (1/2 tsp)
Pepper	¼ oz. (1/2 tsp)

1. Place a metal bowl over larger bowl filled with ice.
2. Hand chop salmon.
3. Add salt and yolk and hand mix.
4. Portion patties and form by hand or with mold, set on sprayed patty paper on trays.1/4 size measure cup makes four 4-ounce patties.
5. Refrigerate overnight to "cure and set." until ready to cook.

TIPS:

- For the juiciest texture, do not add other active ingredients such as citrus juice/ acid, or high enzyme ingredients (ginger, wasabi or horseradish etc.).
- When forming, use cooking spray in mold or ice-cold water with gloves to prevent salmon patties from sticking.

Pickled Lemon Recipe

Lemons	1 each
Distilled vinegar	4 oz.
Water	4 oz.
Sugar	2 oz.
Salt	¼ oz. (1/2 tsp.)

Method

1. Make brine by mixing vinegar, water, sugar and salt together until dissolved.
2. Slice the lemons as thin as possible (1/16 of an inch is perfect but difficult).
3. Pick out seeds as you slice through lemons.
4. Place lemon slices in brine and let soak for at least 2 hours.

Additional Burger Components and Garnishes

- Potato Buns - 4 ea. (burger size)
- Spicy Mayonnaise - mix 1-ounce Sriracha to 3 ounces mayonnaise
- Red onion finely shaved and soaked in ice water

Final Preparation

- Brown salmon burger over medium heat in a non-stick pan coated in pan spray or olive oil – approximately 3 minutes per side until golden brown.

- Remove salmon patties from pan and place on holding plate. Wipe pan, spray again and place potato buns face down in pan and brown over medium heat until golden. Remove buns from pan and place on service plate.

- Place a spoon full of spicy mayo on bottom bun. Add salmon patty, red onion, and pickled lemon slice. Top with toasted bun.

ENJOY!

Questions: email us a
information@chileansalmon.org