



Prep Time: 5-10 min.



Cook Time: 6-10 min.

Salmon Burger with Red Pepper Aioli

- 1 lb. package of SALMON burger meat
- $\frac{3}{4}$ cup panko or breadcrumbs
- 2 eggs
- $\frac{1}{4}$ - $\frac{1}{2}$ cup jarred roasted red peppers
- $\frac{1}{8}$ - $\frac{1}{4}$ cup jarred sliced jalapenos
- Salt & pepper to taste

Red Pepper Aioli

- 1 garlic clove
 - $\frac{1}{3}$ cup roasted red peppers
 - Drained and patted dry
 - $\frac{1}{4}$ cup mayo
 - 2 Tbl. olive oil
 - Dill to taste(optional)
- Blend ingredients while slowly adding olive oil

- Lime Mayo • 2 Tbl. Red onion minced • 1 tsp. chives minced
• $\frac{1}{4}$ cup mayo • 2 tsp. lime juice • Blend all ingredients in a bowl and stir.

DIRECTIONS: Thaw the fish burger and lightly rinse the fish out of the package. Pat completely dry. Add all the above ingredients into a blender until they are well blended. Then form into round patties of equal size. * If the burgers are binding together, you can add as much or as little of the jalapenos and red peppers as you'd like. If you've added too much and they aren't binding, just add more egg and panko. You can cook the burger in the oven, stove top, or BBQ. On the stove cook them on medium heat for about 3-4 minutes on each side so they are golden brown. You can also cook them on high for 1 minute on each side and place them into a preheated oven. Baking about 8-10 mins at 425 or until they are cooked all the way through. I like to dress 1 side with mayo and the other with a lime mayonnaise or red pepper garlic aioli. Top with lettuce, tomato, egg, cucumber, red onion or your favorite burger garnish.



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