

Grilled Salmon Burgers

For Mayonnaise

- 2 tablespoons mayonnaise
- 1 ½ teaspoons Dijon mustard
- ¼ teaspoon finely grated peeled fresh gingerroot
- ½ teaspoon soy sauce
- ½ teaspoon of chili paste

For Salmon Burgers

- ¾ pound salmon fillet, skin discarded
- 1 tablespoon Dijon mustard
- 2 teaspoons finely grated peeled fresh gingerroot
- 1 teaspoon soy sauce
- 2 teaspoons vegetable oil

- 2 hamburgers buns, cut sides toasted lightly
- 2 thin slices sweet onion
- 2 slices vine-ripened tomato
- ¼ cup thinly sliced cucumber

Preparation:

Make Mayonnaise:

In a small bowl whisk together mayonnaise ingredients.

Make Salmon Burgers

Discard any bones in salmon and finely chop salmon by hand. In a bowl stir together salmon, mustard, gingerroot, soy sauce, and salt and pepper to taste and form into two 3-inch patties.

In a non-stick skillet** heat oil over moderate heat until hot but not smoking and sauté patties 4 minutes on each side, or until just cooked through.

Transfer salmon burgers to buns and top with mayonnaise, cucumber, onion, and tomato.

** Salmon Burgers may also be cooked on a gas or charcoal grill. Make sure the grill grates are clean and both the grates and salmon are well coated with oil or a non-stick cooking spray.