

## **Fresh Salmon Burgers**

- 3/4 - 1 lb fresh salmon (12 - 16 oz)
- 2 T olive oil
- Kosher salt and freshly ground black pepper
- 2 T butter
- 1 small onion, finely chopped
- 4 stalks celery, finely chopped
- 1 small bell pepper, finely chopped
- 1/4 c finely chopped Italian parsley
- 1 T capers, drained
- 1/4 t Tabasco
- 1/2 t Worcestershire sauce
- 1/2 t dry mustard
- 1/4 t paprika
- 1 heaping cup fresh breadcrumbs
- 1/4 c mayonnaise
- 2 t Dijon mustard
- 2 large eggs, lightly beaten

Preheat the oven to 350F.

Place the salmon, skin side down, on a sheet pan covered with parchment paper. Coat with a few drops of olive oil and a little salt and pepper. Bake for 10 - 15 minutes, until almost cooked, but still a little undercooked. Remove from the oven and use a fork to gently flake into a medium-sized bowl, removing any bones and skin.

In a large pan, over medium-low heat, heat a tablespoon of butter and a tablespoon of olive oil, then add onion, celery, pepper, parsley, capers, hot sauce, Worcestershire sauce, dry mustard, paprika, salt and pepper and cook until the vegetables are soft, about 8 - 10 minutes. Cool for about 10 minutes.

Add the breadcrumbs, mayonnaise, Dijon mustard, and eggs to the salmon, then gently mix in the cooled vegetables, without breaking up the salmon flakes. Gently form 8 - 10 patties, then refrigerate for 20 minutes or until you're ready to dine.

In the same large pan used to cook the vegetables — no need to wash the pan — heat half the remaining tablespoons of butter and oil over medium heat. Add half the salmon burgers and cook for 3 minutes on each side, until browned. Repeat with the remainder of the butter, oil and burgers. Drain on paper towels and keep burgers warm in a 250F oven. Serve hot. Serves 4.

**Jittery Cook**  
Inspired by **Ina Garten's Salmon Cakes**