



Smoked Salmon Burgers

yield: 4 servings

Burgers:

- 2 cups diced smoked salmon (deboned and skinless)
- 2 eggs
- ¼ cup low fat mayo
- 3 tbsp. Dijon mustard
- 2 tbsp. lemon juice
- ½ cup plus 2 tbsp. breadcrumbs
- 2 tsp. smoked paprika
- a dash each of salt and freshly ground pepper
- ½ of an onion, minced
- 5 stalks of celery, finely diced
- ¼ cup red bell pepper, finely diced
- ¼ cup finely chopped fresh dill
- ¼ cup scallions, diced
- 4 tbsp. canola oil
- 4 hamburger buns (could use hard rolls, ciabatta rolls, Kaiser rolls,... whatever you fancy)

Dressing:

- ¼ cup low fat mayo
- 2 tbsp. Dijon mustard
- 1 tsp. lemon juice
- 3 tbsp. finely chopped fresh dill
- a pinch of freshly ground pepper



1. In a medium mixing bowl, beat the eggs. Stir in the mayo, mustard, and lemon juice; whisk until smooth.
2. In a small mixing bowl, combine the breadcrumbs, salt, pepper, and smoked paprika. Pour into the egg mixture, beating the two mixtures well to combine.
3. Stir in the onion, celery, bell pepper, dill, and scallions.
4. Gently fold in the smoked salmon. Refrigerate for 30 minutes (or overnight).
5. In the meantime, prepare the dressing: Whisk together all dressing ingredients until evenly combined. Set aside.
6. Carefully form patties roughly 4-inches in diameter. Heat canola oil in a skillet for a minute or two. Gently place the patties in the skillet and fry over medium heat until golden brown and lightly crispy, about 4 minutes. Flip and cook on the other side for another 4-5 minutes, until cooked through.
7. Spread the dressing on both sides of the cut hamburger buns. Place smoked salmon burger on buns and enjoy!