



Salmon “Burger” Patties with Citrus Slaw + Curried Aioli

yield: 4 portions, or 8 slider patties

- 1 lb fresh salmon* (we love wild-caught Sockeye), skin + fat removed, diced into 1/2-inch pieces
- 2 tbsp minced fresh ginger
- 2 stalks scallions, finely chopped
- 1 tsp salt + 1/2 tbsp ground black pepper
- 2 eggs, beaten
- 1 cup coarse breadcrumbs (Panko®, or homemade)
- Grapeseed oil or neutral taste vegetable oil like Canola
- 4 Hamburger buns, buttered and toasted

* or any firm fresh fish of choice



Citrus Slaw (make ahead):

- 1 cup shredded green cabbage
- 1 cup shredded red cabbage
- 1 cup cucumber, peeled and seeded, julienned, ~3/4" strips
- 1/2 red Bell Pepper, seeded and finely julienned, ~3/4" strips

Curry Mayo

- 1/2 cup mayonnaise
- 1 tsp Red or Yellow Thai curry paste (alt. mild Curry paste)
- 1 dash Chipotle pepper powder or Cayenne
- Fresh zest of 1 lime + Juice of 1/2 lime
- Salt to taste

Slaw Dressing

- 3 tbsp fresh lime juice
 - 2 tbsp rice vinegar or Ponzu
 - 2 tbsp. soy or tamari sauce (alt. Coconut Aminos)
 - 1 tbsp sugar, 1/4 tsp salt + pepper to taste
- Combine all ingredients in bowl and mix well. Let sit for at least 1 hour. Taste for acid and salt.

Combine the mayonnaise, curry paste, salt, Chipotle/cayenne, lime zest and lime juice; mix well. Taste for acid and seasoning. Adjust to taste.

Salmon Cakes

Combine the diced salmon with the ginger, scallions, salt, pepper and eggs in a mixing bowl and mix well. Gently fold in the breadcrumbs and set mixture aside. It will set while warming the teppanyaki.

Pre-heat teppanyaki grill on 5.

When reached (yellow light off), place buns for toasting – buttered side down – around the perimeter. Set temperature to #7.5 to 8 (varies by model). Gently form 4 burgers about 1 inch thick (alt. 8 sliders) and set aside.

When temperature is reached (yellow light off) oil cooking center evenly (use spatula) and cook a tbsp of the salmon mixture to test. Taste cooked test-batch and adjust seasoning as needed.

Grill burgers about 2.5 minutes each side (less for medium) or to preferred doneness. Switch teppanyaki grill off. Slather Curry Mayo on the bottom bun, top with salmon cake and drip-dried Citrus Slaw (using tongs works well), top with bun and enjoy!

