

Salmon Cake Burgers with Curry Mayo + Citrus Slaw

yield: 4

- ❑ 1 lb fresh salmon, skin + fat removed, cut into 1/2-inch dice
- ❑ 2 tbsp fresh ginger, peeled + finely diced
- ❑ 2 tbsp scallions, chopped
- ❑ 1 tsp salt + 1/2 tbsp ground black pepper
- ❑ 1 egg, beaten
- ❑ 1 cup freshly made, coarse breadcrumbs (day-old white is perfect)
- ❑ Tea Seed or Grapeseed oil or neutral taste vegetable oil like Canola
- ❑ 4 French Hamburger buns, buttered and toasted



Citrus Slaw (make ahead):

- ❑ 1 cup shredded green cabbage
- ❑ 1 cup shredded red cabbage
- ❑ 1 medium cucumber, peeled and seeded, julienned (narrow strips, ~2 inch long)
- ❑ 1/2 red Bell Pepper, seeded and julienned

For the dressing:

Juice of 2 limes, 1 oz rice wine vinegar, 1 oz. soy or tamari sauce, 1 tbsp sugar, salt /pepper
Combine all ingredients in bowl and mix well. Let sit for min. 1 hour. Taste for acid and salt.



Curry Mayo:

- ❑ 1 cup MiracleWhip or mayonnaise
- ❑ 2 tsp Red or Yellow Thai curry paste
- ❑ 1/2 tsp Siracha Pepper sauce
- ❑ 1 dash Chipotle pepper powder or Cayenne
- ❑ Salt to taste
- ❑ Zest of 1 lime + Juice of 1/2 lime

Combine the mayonnaise, curry paste, salt, Siracha, Chipotle/cayenne, lime zest and lime juice in and mix well. Taste for acid and seasoning and adjust if needed.

Salmon Cakes:

Combine the diced salmon with the ginger, scallions, salt, pepper and egg in a mixing bowl and mix well. Carefully fold in the breadcrumbs and set aside. Mixture will set while warming the teppanyaki grill.

Pre-heat teppanyaki grill on 5.

When yellow light is off, add buttered buns to toast and set temperature to 7.5

When reached (yellow light off) lightly oil cooking center and cook a little of the salmon mixture to test for seasoning. Taste cooked patty and adjust salmon with salt and pepper as needed.

Divide salmon mixture into 4 equal parts and add to the hot cooking center. Correct the form to round patties with spatulas (do not flatten with spatula, rather spread wider) and grill the patties about 2.5 minutes per side until golden and cooked to desired doneness.

Switch teppanyaki grill off. Slather Curry Mayo on the bottom bun, top with salmon cake and drip-dried Citrus Slaw (using tongs works nice), put top bun and enjoy!

TIP: Mayo Sauce works also great for shrimp cocktail or Crab Cakes