

Grilled Salmon Burgers With Vodka Cream Sauce



Serves

4

Ingredients

2 lbs fresh Salmon
[1/2 -jar for 4 burgers](#)
1cup of Cremini mushrooms
1/2 cup Fresh Basil
4 Brioche or Keiser rolls.
1 chopped green onion
1/4 cup chopped shallot
1/2 spoon of lemon pepper
1/2 spoon of garlic salt.
1 egg yolk
1 lemon zested

Preparation Instructions

Wash the salmon well, dry and cut off the skin. Chop into 1/4 pieces. Put into food processor and pulse until it forms a ball keep some of the texture. Remove from processor and put into a medium bowl. Add the yolk of one egg. Add chopped green onion, shallot, zest of one lemon. lemon pepper, garlic salt.

Sauté the mushrooms in a sauté pan until soft and set aside. Make four patties to fit into your buns. Place on 1/4 sheet pan and cook in a 350 oven for about 30 minutes. Check the internal temperature with a meat thermometer for 140 degrees.. On a stove top grill place the burgers and cook until grill marks are on both sides. Or you may choose to grill them on an outside grill.

Take the buns and oil them and place them on the grill until they are heated and grill marks show. Place on serving plate and cover with the [Vodka Cream](#)

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