

SALMON-FUJI APPLE BURGERS

By: Simply Creative Chef Rob Scott

Ingredients:

Serves 2

½ cup apple cider
1 Fuji apple, peeled and coarsely grated
1 medium shallot or ½ small red onion, finely chopped
1 ½ tablespoons apple cider vinegar
½ tablespoon curry powder
Kosher salt and freshly ground pepper
Pinch of finely chopped cilantro, plus whole leaves for topping
¾ pound skinless salmon fillet, cut into 1-inch chunks
¼ cup panko breadcrumbs
1 tablespoon mayonnaise, plus more for the buns
2 potato buns, split and toasted
Potato chips, for serving (optional)

Directions:

- ❖ Combine the cider, apples, shallot, vinegar, curry powder, salt and pepper, to taste, in a saucepan and bring to a boil
- ❖ Cook until the liquid evaporates, about 8 minutes
- ❖ Let cool slightly
- ❖ Stir in chopped cilantro
- ❖ Pulse three quarters of the salmon in a food processor until finely ground
- ❖ Add the remaining salmon and pulse until chopped
- ❖ Transfer to a bowl and stir in the panko and mayonnaise
- ❖ After the cider mixture has cooled, add to salmon mixture and form into 2 – ½ inch thick patties
- ❖ Melt the butter in a large nonstick skillet over medium-high heat
- ❖ Add the patties and cook until browned and cooked through, 2 – 3 minutes per side
- ❖ Butter the buns and sandwich with the salmon burgers, mayonnaise, apple relish and more cilantro
- ❖ Serve with chips