

The Mysterious Lady Burger

Pairs With: Cabernet Sauvignon

Chef: Regynthia Elam

Burger Type: Fish

Bun Type: Brioche Bun With Sesame Seeds

INTRODUCTION:

The Mysterious Lady burger is a light and airy salmon burger, with layers of flavor. This burger isn't one note, packs a kick, and still creates a taste of harmony that melts in your mouth. Paired with the lightness of the sweet flavor profile of the Sutter Home Pink Moscato wine it takes you to a place of paradise. I truly enjoyed making this burger and pairing it with this wine.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger Patty:

- 3 lbs Fresh Atlantic Salmon with bones and skin removed diced into 1/2 inch cubes
- 1 TSP Black Pepper (To Taste)
- 1/2 TSP Salt (To Taste)
- 1 1/2 TBSP Garlic Powder
- 1 1/2 TBSP Onion Powder
- 1 TSP Paprika

Glaze Sauce for Burger:

- 1 Cup Soy Sauce
- 1 Sugar
- 1 TBSP Red Pepper Flakes

Topping:

- 1/2 Fresh Pineapple diced small
- 1 cup Fresh Jalapeño diced small
- 1 Red Onion diced small
- 1 TBSP Lemon Juice
- 1/2 Cup of Water

Bed:

- 1/2 Red Cabbage cut into thin shreds
- 1 carrots julienne cut
- 1 bell peppers julienne cut

Aioli:

- 1 Cup Mayo
- 2 TBSP Ground Ginger
- 2 TBSP Sriracha
- 1 TSP Garlic Powder

Bun:

- 6 Brioche Buns w/ Sesame Seeds
- 1/2 Stick Of Butter (For Toasting)

INSTRUCTIONS:

1. Heat Grill to 350 degrees Fahrenheit (Broiler or Oven on Broil to 350 degrees Fahrenheit.
2. Put 3/4 of your diced salmon in food processor. Pulse until salmon breaks down to a ground texture that is easily pressed into shape. (About 20 pulses or 60 seconds with some food processors) Place ground salmon and the remaining cubed salmon into a bowl. Mix in Black Pepper, Salt, Onion Powder, Garlic Powder, and Paprika until well combined.
3. Line a sheet pan with parchment paper. Divide the salmon mixture into 6 equal patties. (Can roll salmon into 6 equal balls then flatten on to covered sheet pan) Wrap and placed in the refrigerator.
4. In a medium sauce pan combine soy sauce, sugar, and red pepper flakes. Bring to a simmer for 5 minutes. Reduce to low heat and let cook until sauce reduces to a thick consistency that coats the back of spoon easily.
5. In a medium skillet add Water, Lemon, Juice, Pineapples, Jalapeños, and red onions. Place over low to medium heat and sweat mixture just until soften but still firm with no browning. Remove from heat.
6. In a bowl or container mix together mayo, ginger, garlic powder, and sriracha.
7. Shred cabbage, cut carrots and bell peppers into julienne cuts. (thin shreds)
8. Cook Burger on Grill 3-4 minutes until golden brown then flip and allow to cook on grill until golden brown about 2-3 minutes. Check internal temp to ensure burger has reached 145 degrees Fahrenheit.
9. On griddle or in large skillet on medium to high heat add butter. Once butter melts place bun faced down on griddle 1-2 to toast. Remove and assemble burgers.
10. Spread aioli (mayo) mixture on inside of buns top and bottom. Place cabbage, carrots, bell peppers, on bottom bun of each burger bun. Spoon glaze over each salmon burger patty. Place patty on top of vegetables on bun. Add Pineapple, Jalapeno, onion mixture on top of patty on each bun, then add top bun. EAT AND ENJOY!