

## Salmon Burgers with Ginger Mayonnaise

Serves 4

### Ingredients

- 1 1/4 lb. salmon fillet, skinned
- 1 T. dijon mustard
- 3 t. ginger, peeled and grated
- 2 T. soy sauce
- 1 T. olive oil
- 4 Hamburger buns, toasted
- 4 thin sliced purple onion
- 4 slices ripe tomato
- Mayonnaise
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- 1 T. dijon mustard
- 1 t. ginger, peeled and finely grated
- 1 T. soy sauce

### Preparation

1. Discard bone in salmon and finely hand chop. In a bowl stir together salmon, mustard, ginger, soy sauce and salt and pepper to taste and form into four 3-inch patties.
2. In a small bowl whisk together all mayonnaise ingredients and let sit for at least 1/2 hour.
3. In a non-stick skillet heat oil over medium high heat until hot and sauté salmon patties 4 minutes on each side or until cooked through.
4. Transfer burgers to buns and top with mayonnaise, onion and tomato.

