



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

# Salmon Burgers



the taste of fresh

FINALLY,  
A SALMON  
BURGER THAT  
TASTES LIKE  
SALMON!

Perfect on an open face bun or a buffet item. Seasoned not to overpower the rich Atlantic Salmon flavor when cooked. Stays moist after cooking, does not dry out.

**AVAILABLE:**

Packed:

- 80/2 oz. portions
- 54/3 oz. portions
- 32/5 oz portions
- 27/6 oz. portions

**FRESH FACTS:**

- Rich sweet salmon flavor
- Moist and tender when grilled or baked
- Excellent to serve as a sandwich or as a luncheon entrée

USF #	Description	Pack
3836632	Salmon Burgers	80/2 oz.
4610093	Salmon Burgers	54/3 oz.
9839507	Salmon Burgers	32/5 oz.
2851103	Salmon Burgers	27/6 oz.

# the taste of fresh serving suggestions

## GRILLED SALMON BURGER OVER SPINACH SALAD WITH CREAMY DILL DRESSING



### ESTIMATED COST TO PRODUCE

\$ \_\_\_\_\_ PER PORTION

- 4 pc. / 3 oz. **Salmon Burgers**
- 2 / 12 oz. bags of fresh baby spinach leaves, cleaned and stems removed
- 1 cup sliced white baby button mushrooms
- 1 cup sliced baby portabella mushrooms
- 4-5 slices of smoked bacon, crisp and chopped fine
- 2 whole eggs, hard boiled and chopped fine, optional
- 1 cup red onion slices
- 1 small shallot, finely chopped
- 3 tbsp. olive oil
- ¾ cup heavy cream
- 1 large egg yolk
- ½ cup white wine
- 2-3 tbsp. fresh lemon juice
- 2 large sprigs of fresh dill, chopped finely
- Pinch of sugar
- Salt and pepper to taste

### DIRECTIONS

Assemble 4 salads using equal parts of the cleaned spinach, sliced mushrooms, chopped crisp bacon and sliced red onions. Refrigerate until final assembly. Preheat small sized sauce pan to medium high heat. Add 1 tablespoon olive oil and begin to sweat shallots until lightly translucent about 3-4 minutes. Deglaze pan with white wine. Let wine evaporate almost completely. Add heavy cream and reduce heat to a slow simmer and let cream reduce for about 4-5 minutes or until a thick consistency and will coat back of spoon easily. Remove from heat. Add egg yolk and blend well. Let cool for 5-10 minutes. Finish by adding lemon juice and fresh dill. Season sauce / dressing with sugar, salt and pepper to desired taste. Finish by preheating medium sized saute pan with about 1-2 tablespoon oil to medium high heat. Carefully add salmon burgers and cook for 4-6 minutes per side. Remove salads from refrigerator and top with salmon burger and creamy dill dressing. Makes for a nice Sunday brunch item.

**Yields 4 servings**

### SALMON BURGER NUTRITIONAL INFORMATION

Serving Size: 3 oz.

Amount Per Serving		
Calories 200    Calories From Fat 120		
		% Daily Value*
Total Fat	14g	22%
Saturated Fat	4.5g	23%
Trans Fat	0g	0%
Cholesterol	45mg	15%
Protein	14g	26%
Iron	.067mg	4%
Sodium	290mg	12%
Omega-3	0mg	

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**INGREDIENTS:** Salmon, Bread Crumbs, Egg Whites, Green Onion, Sweet Pickle Relish, Lemon Pepper, Dried Parsley Flakes, and Salt.