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Salmon Burgers With Green Goddess Sauce

Prep Time: 20 mins

Cook Time: 6 mins

Rest Time: 20 mins

Total Time: 46 mins

Ingredients

- 1 pounds fish, salmon, wild, skinned
- 2 tablespoon onion(s), red, or scallion, finely chopped
- 2 tablespoon cilantro, fresh, chopped
- 1/2 teaspoon ginger, fresh, peeled, finely chopped
- 1/4 teaspoon salt, Kosher
- 1/8 teaspoon pepper, black ground
- 1 tablespoon oil, olive, extra virgin
- 3/4 cup(s) mayonnaise, reduced-fat
- 1/4 cup(s) sour cream, reduced-fat
- 4 whole anchovies, fillets, rinsed and chopped
- 3 tablespoon chives, fresh, chopped
- 2 tablespoon parsley, fresh, chopped
- 1 tablespoon capers, rinsed
- 2 teaspoon lemon zest, freshly grated
- 1 teaspoon lemon, juice, fresh
- 1/8 teaspoon salt
- pepper, black ground, to taste

Preparation

1. With a large chef's knife, chop salmon using quick, even, straight-up-and-down motions (do not rock the knife through the fish or it will turn mushy) until you have a mass of roughly 1/4-inch pieces.
2. Transfer to large bowl and gently stir in onion (or scallion), cilantro, ginger, salt and pepper, being careful not to overmix. Divide the mixture into 4 patties, about 1 inch thick. Chill in the refrigerator for at least 20 minutes (or up to 2 hours) before cooking.
3. Heat oil in a large nonstick skillet over medium heat. Add the burgers and cook until browned on both sides and just cooked through, 4 to 6 minutes total. Serve with 1 tablespoon Green Goddess Sauce each.

To Make Green Goddess Sauce: (Makes 24 servings)

Combine mayonnaise, sour cream, anchovies, chives, parsley, capers, lemon zest, lemon juice, salt and pepper in a food processor and pulse to combine. There will be left over dressing.