

Hot Off The Grill! Salmon Burgers

With grilled cucumber slices, a secret sauce, arugula - this burger makes the 'A' list!

SERVES: 6
 PREP TIME: 15 minutes
 REFRIGERATION TIME: 6 hours or overnight
 COOK TIME: 15 minutes
 TOTAL TIME: 30 minutes + Refrigeration Time

INGREDIENTS

Horseradish-Herb Sauce: Yield 1¾ cups

1¼ cups sour cream
 4 Tbsp. mayonnaise
 3 Tbsp. prepared horseradish, liquid drained
 3 Tbsp. fresh chives, minced
 2 Tbsp. fresh dill, minced
 1¼ tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
 ½ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn

Salmon Burgers & Toppings

6 salmon patties, unseasoned, 5-6 oz. each
 3 tsp. GC Napa Valley Natural Fish Rub Proprietary Blend
 4 tsp. for salmon, 2 tsp. for cucumber GC Napa Valley Natural Lemon Finishing Sea Salt
 1 large English cucumber



2 Tbsp. canola oil
 1 Tbsp. GC Napa Valley Natural Lemon Olive Oil
 1 pkg. 3 oz. arugula microgreens or 1 pkg. 5 oz. baby arugula
 1 lemon, quartered
Buns
 6 hearty burger buns
 4 Tbsp. GC Napa Valley Natural Lemon Olive Oil

TO PREPARE

- **Prepare Horseradish-Herb Sauce:** Mix sauce ingredients in a medium bowl. Add more horseradish to your preference. Refrigerate 6 hours or overnight to allow flavors to meld. Taste before serving. Add more salt and pepper if needed.
- **Prepare Cucumber & Salmon Burgers:** Remove salmon patties from refrigerator. Let sit at room temperature for 15 minutes. Meanwhile, peel cucumber and halve. Remove seeds with a small spoon. Slice cucumber on the bias (at an angle) into ¼" thick slices. Make 18-24 slices and place on a sheet pan or large plate. Season each side of salmon patty with a generous ¼ tsp. Fish Rub, a generous ¼ tsp. Lemon Finishing Sea Salt and gently pat seasonings on salmon with the back of a spoon.
- **Grill Salmon Burgers and Cucumber Slices:** Preheat grill with grill grid to medium-high heat. Brush grid with canola oil and place salmon on grid. Grill 3 minutes a side or until 135-140°F internal temperature (overcooking will cause a dry burger). Remove salmon to a plate. Note: The white congealed substance on the salmon is a coagulated protein that gets expelled when fibers contract during cooking. This can be removed with a paper towel if desired.
- Brush both sides of cucumber slices with Lemon Olive Oil as needed and season with Lemon Finishing Sea Salt. Grill directly on grill grates or on grill grid, 2 minutes a side to achieve light grill marks. Remove to a plate.
- **Grill Buns:** Brush the inside of each bun half with 2 tsp. Lemon Olive Oil. Place 2 buns (4 halves) at a time on a cooler section of the grill with medium heat for about 30-45 seconds to toast and get grill marks. Watch very closely as the buns can burn quickly. Grill remaining buns.

TO SERVE

Assemble burger as follows from bottom to top: Bottom bun with 2 Tbsp. Horseradish-Herb Sauce, arugula, salmon, squeeze of fresh lemon on salmon, grilled cucumbers, top bun with 2 Tbsp. Horseradish-Herb Sauce.

WINE PAIRING

2019 Pietro Family Cellars Sauvignon Blanc, Napa Valley

SHOPPING LIST

Organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products highly suggested

1 container 16 oz. sour cream
 1 jar 12 oz. mayonnaise
 1 jar 5-8 oz. prepared horseradish, liquid drained
 1 bunch fresh chives
 1 bunch fresh dill
 GC Napa Valley Natural Lemon Finishing Sea Salt
 GC Napa Valley Natural Grapefruit Pink Peppercorn
 6 salmon patties, unseasoned, 5-6 oz. each
 1 large English cucumber

1 bottle canola oil
 1 pkg. 3 oz. arugula microgreens or 1 pkg. 5 oz. baby arugula
 1 lemon
 6 hearty burger buns

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
 GC Napa Valley Natural Fish Rub Proprietary Blend
 GC Napa Valley Natural Lemon Olive Oil