

Wild Sockeye Salmon Burgers

1 lb. Salmon Spoonings, thawed
1/2 Small, diced onion or 1/4 C. Green Onion, diced
1 Egg
1 C. Bread Crumbs or Panko Crumbs
1/2 C. Mayonnaise
Dash of fresh/dried Dill
Salt & Pepper to taste
Squeeze of a lemon

Mix all ingredients in a bowl. Form into desired sized patties. Lightly fry on medium in a skillet with a dash of oil (we prefer avocado oil.) Cook on each side for a couple minutes until cooked through. Serve with mayo or tartar sauce and on a bun or by itself. Enjoy.