



Makes 4 Servings

Use Chantal® Copper Fusion® 11" Fry Pan and 3 Piece Ring Bowl Set



Sue Chef's Salmon Burgers with a Tarragon Lemon Mayo*

Ingredients for Salmon Burger:

- 1 pound skinless salmon fillet, cut into ¼ inch pieces (about 2 ¼ cups)
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ cup dry breadcrumbs
- 1 egg
- 2 tablespoons extra virgin olive oil

- 4 hamburger or Kaiser buns
- 1 large Tomato sliced thick
- Lettuce 4 large green leaves

Ingredients for Tarragon Mayo:

- ½ cup mayonnaise (regular or low-fat)
- 1 teaspoon fresh lemon juice
- 1 teaspoon dried tarragon
- 1 teaspoons Dijon mustard

*Find more recipes from Sue Chef at www.suechef.com.



Preparation:

1. Combine salmon, salt, pepper, breadcrumbs and egg in large Ring Bowl. Mix well and form into four 1" thick patties. Heat olive oil over med-high heat in Fry Pan. Add salmon patties and cook about 3 minutes per side or until just firm to the touch.
2. For Tarragon Mayo, whisk all ingredients together. Spread on Kaiser rolls; add salmon patty, tomato slice and lettuce.