

Salmon Burgers w/ Curried Apricot Glaze



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Use fresh salmon if possible for the best flavor

Serves 6

1T fresh dill, chopped	1 garlic clove, finely minced	3/4c panko bread crumbs
6 green onions, sliced and minced	salt and pepper	1/4c apricot preserves
1 egg, beaten	1/2t Debbie's SW Spice ~ or your favorite Cajun seasoning	1T Dijon mustard
1/2 red bell pepper, finely minced	2 pounds skinless salmon filets, finely chopped	1 1/2T orange juice concentrate, thawed
		1/8t hot curry powder

Prepare gas or charcoal grill to medium-high heat for direct~heat cooking.

In a large bowl mix together dill, green onion, egg and salt and pepper; mix well. Gently but thoroughly mix in salmon and panko crumbs. Shape mixture into 6 (3/4~inch thick) patties and refrigerate until ready to grill.

Curried Apricot Glaze: Place preserves, mustard, orange juice concentrate and curry powder in saucepan and cook over medium heat, stirring, until preserves and butter come to a boil. Boil glaze for 2 minutes. Remove from heat and set aside.

Oil grill grates with canola oil. Grill burgers over direct heat for 3 minutes, covered. Gently flip burgers and grill for 3 minutes. Brush burgers with half of the glaze; flip and cook for 1 minute. Brush with remaining glaze; flip and cook for 1 additional minute or until burgers are cooked through.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com