

# Grilled Shrimp Burgers



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 pound cooked shrimp,  
26~30 per pound

2t dill

2 lemons, zested and  
juiced

4 green onions, thinly  
sliced

1t Old Bay seasoning

1/4c mayonnaise

1 large ear of corn, corn  
removed from cob

1T fresh ginger, grated

1c bread crumbs

1 egg, beaten

Peel and devein shrimp and coarsely chop. Place shrimp in large bowl.

Add green onion, fresh corn, dill, Old Bay, ginger, lemon zest and juice, mayonnaise, bread crumbs and beaten egg. Gently mix well and shape into 4 patties.

Wrap tightly in plastic wrap and refrigerate at least 60 minutes.

Preheat grill to medium~high heat and spray grates with non~stick cooking spray and grill until browned, approximately 4 minutes per side.

**Debbie Spangler ~ Certified Personal Chef**

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