

Grilled Shrimp Burgers



I love these on an onion bun spread with some mayonnaise mixed with mashed avocado and a pinch of cayenne

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.

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