

Sesame Salmon Burgers

By Elana's Pantry
Yield 12 servings



Ingredients:

- 1 pound salmon, skin removed
- 1 tablespoon toasted sesame oil
- 1 tablespoon ume plum vinegar
- 1 clove garlic, pressed
- 1 teaspoon peeled and minced fresh ginger
- 1/4 cup chopped scallions, white and green parts
- 1/4 cup toasted sesame seeds
- 2 large eggs
- 1 tablespoon coconut flour
- coconut oil, for frying

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Method:

1. Rinse the salmon, pat dry and cut into 1/4-inch cubes
2. In a large bowl, combine salmon, oil, ume, garlic, ginger, scallions, sesame seeds and eggs
3. Stir coconut flour into mixture
4. Use a 1/4 cup measuring cup to form mixture into patties
5. Heat the coconut oil in a 9 inch skillet over medium-high heat
6. Cook the patties for 4 to 6 minutes per side, until golden brown
7. Transfer patties to a paper towel-lined plate and serve hot