

DSAT Virtual Class
Monday, March 2, 2026
Salmon Burgers

Tools:

Skillet
Cutting board
Sharp knife
Mixing bowl
Measuring cups and spoons

Ingredients:

Caper Mayonnaise

3/4 cup (180 ml) mayonnaise
4 tsp (20 ml) lemon juice
4 tsp capers, chopped
1 small clove garlic, finely chopped

Salmon Patties (makes 6 or 4 big ones)

1 1/2 lb skinless salmon, finely chopped
2 green onions, finely chopped
1/3 cup breadcrumbs
1 egg, lightly beaten
2 tablespoons chopped parsley
2 tablespoons mayonnaise
2 teaspoons lemon juice
1 tsp dry mustard

1-2 tablespoons of sunflower oil for frying salmon patties

Burgers

6 hamburger buns
6 leaves lettuce
1 English cucumber, thinly sliced lengthwise

Directions:

For the Caper Mayonnaise.

1. In a small bowl, combine all the ingredients. Keep in the refrigerator until ready to serve.

For the Salmon Patties:

2. Combine all the ingredients until smooth. Add ½ the bread crumbs and gently combine. Check to see if you can form a patty. If it is too wet, sprinkle the rest in. If the mixture is too soft. Season with salt and pepper. Shape into 6 patties or 4 large patties.
3. Heat a large skillet to high. Reduce the heat to medium and place burgers in pan. Cook patties for 3-4 minutes per side. But turn them regularly so they don't stick.

Burgers

5. Toast buns in toaster or heat in pan with unsalted butter and grill on both sides.
6. Spread the caper mayonnaise on the inside of the toasted buns. Place the lettuce and then the patties on the bottom halves of the buns. Garnish with cucumber slices and cover with the top halves of the buns.

Adapted from ricardo.com.