

Quick & Easy

THE COSTCO WAY

Bristol Bay Sockeye Salmon Burgers

Makes 4 servings

Rhubarb Chutney Ingredients:

1 lb rhubarb, cut into ½-inch pieces (about 3 cups)
1 cup dried dark red cherries
½ large red onion, peeled and diced (about ¾ cup)
¾ cup dried blueberries
1 garlic clove, minced
1-inch piece of fresh ginger, peeled and minced
½ tsp red pepper flakes
1 cup light brown sugar, not packed
½ cup tart red cherry juice
2 Tbsp red wine vinegar
2 Tbsp honey

Rhubarb Chutney Instructions:

In a larger saucepan combine rhubarb, cherries, onion, blueberries, garlic, ginger, red pepper, brown sugar and cherry juice. Bring to a boil. Reduce heat to medium-low. Simmer, stirring occasionally for about 20 minutes. Add vinegar and honey. Continue to cook and stir for another 15 minutes. Remove from heat. Reserve half for the burgers. Refrigerate the remainder for another use.

Continued on page 2.

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Continued.

Salmon Burger Ingredients:

1 lb wild Alaska sockeye salmon
2 Tbsp cilantro, minced
2 Tbsp green onion, thinly sliced
1 garlic clove, minced
½ lime, juiced
1 Tbsp soy sauce
1 tsp sesame oil
¼ tsp smoked paprika
Salt to taste
Pepper to taste
Cooking spray
4 hamburger buns
1 head lettuce, shredded
Rhubarb Chutney (See recipe above.)
1 red onion, sliced

Instructions:

Remove skin from fillet. Cut fillet in half. Cut half of the salmon fillet into ¼-inch cubes. Set aside in a medium bowl.

In a food processor, pulse the remaining salmon fillet half until smooth. Combine processed salmon with cubed salmon in a bowl. Add cilantro, onion, garlic, lime juice, soy sauce, sesame oil and smoked paprika to salmon. Season with salt and pepper. Stir gently to combine. Shape salmon mixture into four patties, about ¾-inch-thick. Chill until ready to cook.

Spray a nonstick coated pan with cooking spray. Saute or grill salmon patties, about 3 to 4 minutes per side. Place lettuce on buns, add burgers and top with a dollop of Rhubarb Chutney. Garnish with red onion.

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