

Pure Alaska Salmon Co.

Lemony Salmon Burgers

Start with Thinkpink or Redhead wild Alaska salmon, including the highly nutritious and digestible skin and bone. Thousands of taste tests have shown, when mixed in, the skin and bone are undetectable. Wild Alaska salmon are pure-enjoy every ounce!

Combine following ingredients except oil. Shape into four cakes. Heat frying pan on medium. When hot, add oil, then cakes. Cook 5 to 7 minutes on one side, turn, cook 3 to 5 minutes or until browned.

- 2 7.5 oz cans Thinkpink or Redhead salmon, drained
- 2 eggs, beaten
- 3 tablespoons finely chopped parsley
- 1 large lemon, juiced and zested
- 3 tablespoons garlic, minced
- Shake or two of hot sauce, to taste
- 1/2 cup or so dry, fine bread crumbs
- Black pepper and salt, to taste

Serve on a bun or as is,
with or without a dressing.



www.purealaskasalmon.com
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