

## Panko-Crusted Salmon Burger

Servings: 1

### INGREDIENTS

- 1 ea egg
- ½ c milk
- 1 ea Chef's Line™ wild-caught Alaskan salmon burger
- 4 c flour
- 4 c Japanese-style breadcrumbs
- 1 c mayonnaise
- 3 T caperberries
- 2 t wasabi paste
- 1 ea Chef's Line 9-grain sprouted bun frisee
- 4 oz Chef's Line Korean barbecue sauce

### PREPARATION

Mix eggs and milk. Dredge salmon in flour and then dip in eggwash. Dredge in breadcrumbs. Deep fry at 350° until golden brown and heated through. Combine mayonnaise, capers and wasabi. Apply generously to each side of the bun. Garnish with frisee and serve with a side of Korean barbecue sauce.

