

# SALMON BURGERS

The classic flavor combination of dill and salmon is elevated in this delicious “burger” recipe – serve these with our Buttermilk Blue® and Green Bean Salad for a fresh take on a cookout.

**Yield:** 4 burgers

## *method:*

- Preheat grill to medium.
- Stir together mayonnaise and roasted red peppers in a small bowl; cover and refrigerate until service.
- Grill salmon patties 4 - 5 minutes per side. Top with **Ostenbørg® Dill Havarti** during last 1 - 2 minutes of cooking.
- Place rolls on grill to lightly toast. Evenly spread mayonnaise mixture on rolls and top with salmon patties. Garnish with lettuce, tomatoes, and yellow peppers (optional).

## *ingredients:*

- 4 tablespoons mayonnaise
- 1 tablespoon roasted red peppers, diced
- 4 salmon patties
- 4 ounces **Ostenbørg® Dill Havarti**, sliced
- 4 whole wheat rolls, split
- Butter lettuce, sliced yellow tomatoes, and sliced yellow peppers for garnish (optional)

