



Shrimp Burgers:

Ingredients for 4 Burgers

- 1 pound peeled and deveined medium shrimp
- 1/3 cup panko breadcrumbs
- 1 tablespoon lemon juice
- 1/2 teaspoon kosher salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon freshly ground black pepper
- 2 scallions, white and green parts, thinly sliced
- 1 large egg, lightly beaten
- ¼ cup canola oil

Directions:

For the shrimp burgers: Coarsely chop half of the shrimp. Put the remaining shrimp in a food processor and pulse until smooth. Combine both shrimp in a large bowl with the breadcrumbs, lemon juice, salt, garlic powder, pepper, scallions and egg and mix. Refrigerate for 10 minutes, and then form into 4 patties. Refrigerate 10 more minutes.

Heat the oil in a large cast-iron skillet over medium-high heat. Cook the burgers, about 3 minutes per side.

Lightly toast your favorite buns under your broiler. Spread Old Bay Mayo and other toppings:

1/2 cup mayonnaise mixed with 1 teaspoon to 1 tablespoon Old Bay seasoning

Avocado slices, for topping

Lettuce leaves, for topping

Tomato slices, for topping