

Shrimp Burgers

Ingredients (6 servings):

- 2 pounds **raw shrimp**, tail removed, deveined, divided
- 3 cloves **garlic**, peeled
- 1 tablespoon **ground paprika**
- 1 tablespoon **Dijon mustard**
- 1 teaspoon **kosher salt**
- 1 teaspoon **Old Bay seasoning**
- $\frac{1}{8}$ teaspoon **cayenne pepper**
- 2 **scallions**, roughly chopped, divided
- 1 small **red bell pepper**, roughly chopped, divided
- $\frac{1}{4}$ cup **fresh cilantro or parsley**, roughly chopped
- **Canola oil** for grilling

Also, for serving:

- **Burger buns**, toasted if desired
- **Mayonnaise**
- **Dijon mustard**
- **Tomato**, sliced
- **Lettuce**

Instructions:

1. Preheat grill to **medium high**.
2. In a food processor fitted with a steel blade, add $\frac{2}{3}$ of the **shrimp**.
3. Add the **garlic, paprika, mustard, salt, Old Bay seasoning, and cayenne**. Pulse a few times to begin to incorporate. Add $\frac{1}{2}$ of the **scallion** and $\frac{1}{2}$ of the **bell pepper**. Purée until fairly smooth, stopping to scrape down sides of bowl as needed. Transfer to a large mixing bowl.
4. Finely chop the remaining **shrimp, bell pepper, and scallion** (you want the shrimp to bind with the burgers but still be a little chunky so that the burgers have texture). Add to the bowl and stir until evenly combined.

5. **Shape mixture into 6 patties** that are about $\frac{3}{4}$ -inch thick and 3.5 to 4 inches in diameter. Place in the refrigerator and chill for **15 minutes**.
6. Make sure your grill is very clean. Brush the outsides of the **shrimp patties** with **oil**. Place on the grill, close the lid, then cook on the first side without disturbing for **4 to 5 minutes**, until the patties release easily. Flip and cook on the other side until the patties are cooked through, about **3 to 4 minutes** more.
7. Serve the **shrimp burgers** on the **toasted buns**, topped with **mayo, mustard, lettuce & tomato** as desired.