

Claire's Shrimp Burgers

<http://butcherblockco.com/blog/light-tasty-shrimp-burgers/>

Recipe courtesy of Claire Hoenke

- 1 pound raw shrimp, peeled and deveined
- 1 jalapeño, minced
- 1 clove garlic, minced
- 3 green onions, chopped small
- Small bunch of cilantro leaves, chopped
- 2 tablespoons panko
- Salt and pepper to taste

Pat the shrimp dry with some paper towel, and drop it into your food processor with the garlic and jalapeño. Pulse a few times until a lumpy paste starts to form.

Add the shrimp together with the rest of the ingredients, and then divide the paste into four roughly even sections.

Using your hands, form each section into a patty shape to fit the bun. I like to wear kitchen gloves for this section because the shrimp seems to stick to them a little less.

Heat a grill or well-oiled griddle over medium heat. Cook the patties for about 4 to 5 minutes on each side, and assemble your burgers.