



AF Shrimp Burgers

Author: Bob and Robin Young

Categories: Captain's Shack, in Boise, ID, Main Dish - Air Fryer, Seafood

Servings: 4

Description: Served with Sweet Potato Fries and you have a delicious treat.

Preparation Time: 20 minutes

Start to Finish Time: 36 minutes

Serving Ideas: Mar 2018 Serve with Air Fried Sweet Potato Fries, fresh or frozen. Make your own Tartar Sauce

Suggested Wine: A good zinfandel or petit verdot

Ingredients

1 c Panko Bread Crumbs

1 1/4 lbs peeled and deveined Argentine Pink Shrimp (20 to 25 per pound), tails removed

2 T Mayonnaise

1/4 t freshly ground Tellicherry Black Pepper

1/8 t Celtic Sea Salt

1/8 t Cayenne Pepper, or to taste (Optional)

4 med Scallions, chopped fine including greens

4 Potato Hamburger Buns, toasted

4 leaves Bibb Lettuce

Directions

1) Pulse panko in food processor until finely ground, about 15 pulses; transfer to shallow dish.

2) Preheat Air Fryer to 400° F.

3) Place 1/3 of shrimp, mayonnaise, pepper, salt, and cayenne, if using, in now-empty processor and pulse until shrimp are finely chopped, about 8 pulses. Add remaining 2/3 of shrimp to shrimp mixture in processor and pulse until coarsely chopped, about 4 pulses, scraping down sides of bowl as needed. Transfer shrimp mixture to bowl and stir in scallions.

4) Divide shrimp mixture into four 3/4" thick burgers (about 1/2 cup each). Working with 1 patty at a time, dredge both sides of patties in panko, pressing lightly to adhere, and transfer to plate.

5) Gently place burgers on the basket of the Air Fryer, but do not crowd. Cook for 8 minutes. Check to see that the burgers are not burning and gently turn over. Cook for another 4 minutes, if necessary.

6) Spread tartar sauce on bun top and bottom, then place burgers and lettuce on top. Cover with bun tops. Serve.

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