

SO WHAT'S NEW WITH BURGERS AND BARBECUE? -- SALMONBURGERS

Burgers and barbecue are about as common at a cookout as hot dogs at the ball park. But for a new taste, new look, new everything for the cookouts this summer, try fish and shellfish.

It all started when a group of inquisitive Home Economists of the U. S. Department of the Interior's Bureau of Commercial Fisheries decided to completely remake the burger. From this venture came a salmonburger that turns the commonplace into the classic.

Salmonburgers combine convenience with convenience for a cookout classic that's easy, economical, and highly nutritious. Burgers are molded from a mixture of canned salmon, chopped onion, bread crumbs, egg, sweet pickle, and mayonnaise, then fried to a sizzling golden brown in a skillet over the coals. Here is the recipe.



Salmonburgers on the griddle. In the pot is Tuna Barbecue, hea chunks of canned tuna with a tangy easy-to-fix barbecue sauce.

SALMONBURGERS

1 can (1 pound) salmon	1 teaspoon powdered mustard
$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup melted fat or oil	$\frac{1}{2}$ cup dry bread crumbs
$\frac{1}{3}$ cup salmon liquid	$\frac{1}{3}$ cup mayonnaise or salad dressing
$\frac{1}{3}$ cup dry bread crumbs	1 tablespoon chopped sweet pickle
2 eggs, beaten	6 buttered hamburger rolls
$\frac{1}{4}$ cup chopped parsley	

Drain salmon, reserving liquid. Flake salmon. Cook onion in fat until tender. Add salmon liquid, crumbs, egg, parsley, mustard, salt, and salmon; mix well. Shape into 6 burgers. Roll in crumbs. Fry in hot fat in a heavy fry pan about 4 inches from hot coals for 3 minutes. Turn carefully and fry for 3 to 4 minutes longer or until brown. Drain on absorbent paper. Combine mayonnaise and pickle. Place burgers on bottom half of each roll. Top with approximately 1 tablespoon mayonnaise mixture and top half of roll. Serves 6.

The recipe is from a 24-page, full-color, outdoor cookery booklet (Fish and Shellfish OVER THE COALS) recently released by the Interior Department's Bureau of Commercial Fisheries. For 40 cents you can buy a copy from the Superintendent of Documents, Washington, D. C. 20240.