



SHRIMP BURGERS WITH RÉMOULADE

SERVES: 4 | PREP TIME: 30 MINUTES | CHILLING TIME: 30 MINUTES TO 2 HOURS
GRILLING TIME: 6 TO 8 MINUTES | SPECIAL EQUIPMENT: GRILL-PROOF GRIDDLE



RÉMOULADE

- ¼ cup mayonnaise
- 3 scallions, ends trimmed and finely chopped
- 2 tablespoons finely chopped fresh Italian parsley leaves
- 1½ tablespoons fresh lemon juice
- 1½ tablespoons finely chopped celery heart
- 1 tablespoon whole-grain mustard
- 1 tablespoon ketchup
- 1 tablespoon prepared horseradish
- ¾ teaspoon Worcestershire sauce
- 1 garlic clove, minced or pushed through a press
- ¼ teaspoon paprika
- ⅓ teaspoon hot pepper sauce, or to taste

Kosher salt
Freshly ground black pepper

PATTIES

- 1¼ pounds shrimp, peeled and deveined
 - 6–8 tablespoons panko bread crumbs
 - 1 large egg, lightly beaten
 - 3 scallions, ends trimmed and finely chopped
 - 2 tablespoons chopped celery heart
 - 1 tablespoon mayonnaise
 - Finely grated zest of 1 lemon
- Extra-virgin olive oil
- 2 tablespoons unsalted butter, softened
 - 4 slices challah, each about ½ inch thick

1. Whisk the rémoulade ingredients until smooth, including ¼ teaspoon salt and ⅓ teaspoon pepper. Cover and refrigerate until ready to serve.

2. Wrap the shrimp in paper towels and squeeze out the excess moisture. Put the shrimp in a food processor fitted with a metal blade, and pulse about six times until roughly chopped (pieces should be about ¼ inch or less). Combine the shrimp, 6 tablespoons panko, the egg, scallions, celery, mayonnaise, lemon zest, ½ teaspoon salt, and ¼ teaspoon pepper. Blend well with a fork. Gently squeeze a bit of the mixture to see if it clumps; if not, add up to two additional tablespoons panko. Freeze for 5 minutes. Form four patties of equal size, each about ¾ inch thick. Cover and refrigerate for 30 minutes to 2 hours.

3. Prepare the grill for direct cooking over medium heat (350° to 450°F) and preheat a grill-proof griddle.

4. Lightly brush the patties on both sides with oil. Spread the butter on both sides of the challah. Place the patties on the griddle and cook over *direct medium heat*, with the lid closed, until golden and firm, 6 to 8 minutes, carefully turning once. During the last minute of grilling time, toast the challah on the cooking grates over direct heat, turning once.

5. Place a patty on a slice of challah and top with rémoulade. Serve warm.

To grill shrimp patties without sticking problems, make sure the grill is hot and the food is cold. It also helps to have a grill-proof griddle and the patience to wait until the patties have browned on the first side before trying to turn them.

