

## **Shrimp & Andouille Burger**

Serves 4

### **Introduction from Chef Richard Blais**

This is a great summer grilling recipe that is a light, flavorful and creative upgrade to the usual beef burger. Not only are these shrimp & andouille burgers quick to make, but the best part is you can make the patties ahead and freeze them for future use!

### **Choosing the Right Salt**

I mix Morton® Fine Sea Salt in the mayonnaise because it will easily disperse throughout the sauce, bringing out the flavor. Morton® Coarse Sea Salt is a perfect way to add a textured crunch to the shrimp.

### **Ingredients**

2 pounds peeled, deveined raw shrimp  
Celery Seed  
Green bay leaf  
Cayenne pepper  
2 tsp Morton® Coarse Sea Salt  
½ pound andouille sausage  
2 cups mayonnaise  
2 tsp Morton® Fine Sea Salt  
1 tbsp vegetable oil  
1 each tomato – medium red tomato or your favorite sandwich tomato  
4 leaves romaine or bib lettuce  
½ cup bread and butter pickles  
Fresh cracked black pepper  
1 tbsp unsalted butter, softened  
4 each Brioche bun (or similar)

### **Directions**

#### *Burgers*

- Chop andouille sausage into small pieces.
- Place sausage in a small frying pan over low heat and cook on low for 7-8 minutes, to render out the fat, stirring often.
- Fold sausage, rendered fat and ½ teaspoon of Morton® Fine Sea Salt into mayonnaise and place under refrigeration until plating.
- Place shrimp, a mixture of celery seed, ground bay leaf and cayenne pepper (2 tablespoons worth), as well as 2 teaspoons of Morton® Coarse Sea Salt into a food processor and pulse 8-10 times to create a chunky mixture. We add fine sea salt to the mayo because it dissolves quickly and disperses well in sauces and condiments. Add coarse sea salt to the processor to help texturize the shrimp into a chunky paste.
- Layer parchment paper over a baking tray. Form four even sized shrimp patties and place on parchment. Refrigerate at least 30 minutes to allow the burgers to set.
- To grill the burgers, drizzle about 1 tablespoon of any cooking oil onto a towel or grill brush and rub or brush the bars of the grill to make them nonstick.
- Heat your grill to medium high heat. Carefully, using tongs or a metal spatula, place shrimp patties on hot grill.

- Cook 2-3 minutes on each side, until shrimp turns pink and firm and bottom of patties are charred.

*Indoor Grilling Directions:*

- Heat a grill pan or frying pan over high heat. Drizzle ½ teaspoon of vegetable oil into pan and allow to heat a minute more.
- Place shrimp burgers into pan and cook until the bottom is slightly browned and the burger juices start to run, about 2-3 minutes.
- Flip and cook 2 minutes on the other side. Remove from pan and let rest.
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*Plating*

- Wipe pan of any excess grease or juices and place back over high heat.
- Spread softened butter over the inside face of the buns and toast lightly in pan until golden brown.
- Once toasted, remove from pan and smear andouille mayonnaise on the inside face of the toasted buns.
- Place cooked patties on the bottom half of the buns.
- Slice tomato. Season tomato with remaining Morton® Fine Sea Salt and fresh ground black pepper.
- Top with pickles, tomato, lettuce and top bun to finish

**Erase Food Waste Tip:** This is a dish that you can repurpose leftovers into just about anything! The andouille mayo is a great condiment to use on just about everything, including hot dogs, BLTs and even potato salad! The shrimp patties are also very versatile. The shrimp can be broken up and cooked in a pan with some pasta, butter or olive oil and leftover veggies to make a great Cajun shrimp pasta. Make sure to finish with some grated parmesan, black pepper and Morton® Coarse Sea Salt. Shrimp shells, tails and even andouille scraps can make for a great stock or soup base too!