

Shrimp Burgers
Developed by America's Test Kitchen
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Tartar Sauce

¾ cup mayonnaise
3 tablespoons finely chopped dill pickles plus 1 teaspoon brine
1 small shallot, minced
1 tablespoon capers, rinsed and chopped fine
¼ teaspoon pepper

Burgers

1 cup panko bread crumbs
1-1/4 pounds peeled and deveined large shrimp (26-30 count), tails removed
2 tablespoons mayonnaise
¼ teaspoon pepper
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
3 scallions, chopped fine
3 tablespoons vegetable oil
4 hamburger buns
4 leaves Bibb lettuce

For the burgers: Pulse panko in food processor until finely ground, about 15 pulses; transfer to shallow dish. Place one-third of shrimp (1 cup), mayonnaise, pepper, salt and cayenne in now-empty processor and pulse until shrimp are finely chopped, about 8 pulses. Add remaining two-thirds of shrimp (2 cups) 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.

Divide the shrimp mixture into four ¾-inch-thick patties (about ½ cup each). Working with 1 patty at a time, dredge both sides of patties in panko, pressing lightly to adhere, and transfer to plate.

Heat oil in 12-inch nonstick skillet over medium heat until shimmering. Place patties in skillet and cook until golden brown on first side, 3 to 5 minutes. Carefully flip and continue to cook until shrimp register 140 to 145 degrees and second side is golden brown, 3 to 5 minutes longer. Transfer burgers to paper-towel-lined plate and let drain, about 30 seconds per side. Spread tartar sauce on bun bottoms, then place burgers and lettuce on top. Cover with tops. Serve.