Salmon Burgers

24 ounces salmon (I used sockeye salmon)                1 Tablespoon olive oil

1/2 cup bread crumbs                                                      1 teaspoon red wine vinegar

1 egg                                                                                     salt and pepper

2 green onions, minced                                                   1 Tablespoon chives

lemon zest

Put all of the ingredients in a food processor and pulse until finely chopped.  Form into patties.  I made 6 patties out of 24 ounces of salmon.  Place patties on the grill and cook through.  (About 10 minutes per side.)