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Burger 25 new location

Photo: Niklas Rhöse (Unsplash). Graphics: Sam WoolleyHello, and welcome back to What's Cooking?, the open thread where you can share your brilliant thoughts, tips, recipes and opinions on all things food-related things. It's Burger Week, which means I want to know what a burger means to you. Hello, and welcome back to What's Cooking?, the open wire where you can share your brilliant... Read moreA burger is a fairly simple concept: put a ground beef patty on a sandwich with some vegetables, toppings and maybe cheese (I'm kidding, cheese is always involved) and you have a burger. But, like pizza, people have very strong opinions about what makes a burger proper and, more often, what doesn't, and I want to hear yours. As always, I have questions: does a burger have to be beef? I'm pretty lax about calling veggie burgers and turkey burgers burgers as long as they have a proper descriptor in front of their word. Like, don't ask me if I want a burger and then surprise me with a salmon burger: the word salmon is better to be there to let me know what's coming. What's your favorite alt-meat burger? It's lamb. What was the best stunt burger you've ever eaten? The Ramen Burger is very, very good, as well as a burger I made that had donuts for sandwiches. (Donuts are underrated as sandwiches.) Which toppings are acceptable? I'm not going crazy. Lettuce, onion, tomato, pickles are about as much as I leave, but from time to time I will myself with grilled onions. What condiments are unacceptable? Although I like it on pizza (and gin), it's best to keep pineapple out of my dang burger. Also, I don't care about avocado on a burger, because it's too fat and all I feel is avocado. Is there cheese more suitable for burgers than humble American? It's not there! American cheese melts the best, provides the perfect amount of creamy goodness, and is delicate enough not to belittle or distract. I also like blue cheese from time to time (when I have wild hair), but it is a completely different animal, as it is basically the opposite of the American. What toppings do it on your burger each time? Mayo is always there, closely followed by ketchup and mustard. Please don't put barbecue sauce on my burger. What's your favorite fast food burger? Although I have lived in the land of In-n-Out for many years, I must admit that Shake Shack is better. I also love McDonald's because I'm a junk person made of garbage. What about the sandwiches? I love a steamed white squishy sandwich and find that most grocery store sandwiches, both sesame and plain white, are fine for my purposes. Pretzel sandwiches can be fun if you have a thicc boi and want to be stylish, but I rarely do. Do you like a thick patty or How do you cook it? Thin is in. As usual, feel free to answer all, none or some of the above questions, or just leave your burger treatise in the comments below. If you want to get a real shout out about burgers, now is your chance. Sure, you've had your fair share of burgers, but not quite like the way they're in these five recipes. Subbing beef for healthier alternatives like lentils and black beans, these burgers abandon meat but not flavor. Portobello burger with roasted peppers, Swiss onions and caramelized portobello mushrooms seasoned with all the trimmings and wedged between English multigrain muffins are exactly that. This grilled burger will satisfy even the most devoted beef enthusiasts. Wild mushroom lentil burgers Not only are lentils fast and easy to prepare, but they are also a great source of fiber. A study published in the Archives of Internal Medicine confirmed that eating high-fiber foods such as lentils can help avoid heart disease. Combined with shiitake mushrooms, cornflakes and topped with roasted red peppers and goat cheese, this burger is another beef-free win. Black Bean Burger Ok, so this recipe doesn't require cheese, but it's full of nutrients that increase metabolism like omega-3 and monounsaturated fats (MUFAs) that are proven fats. In addition, black beans are taller in fiber and lower in saturated fats and cholesterol, which makes them a practical (and tasty) exchange for meat. Curry-Spiced Veggie Burger No cheese in this, but turmeric, a key ingredient in curry, is the most powerful natural anti-inflammatory and is believed to fight cancer, heart disease and Alzheimer's. And it includes nuts rich in antioxidants and coriander that lowers cholesterol and sugar. Have we said this is ridiculously easy to do? Mushrooms and chickpeas Burger Pitas Chickpeas, or garbanzo beans, are rich in fiber and magnesium. Magnesium keeps nerves and muscles toned, bones strong and blood constantly circulating. Mix them with ingredients such as mushrooms, parsley, dieto and oats, and there will be a long time before returning to the meat. Sprinkle feta for a complete Mediterranean meal without meat. This content is created and managed by third parties and imported into this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io. With grill season almost at the door, it's national burger month this May. This week I got behind the grill in the kitchen of the '21 Club' with chef Sylvain Delprado (top right) and received a second opinion from Delmonico chef Billy Oliva to learn what it takes to make a burger that doesn't disappoint. Why these two points in particular? Delmonico's is credited with serving America's first Hamburger Steak in 1834, when the Delmonico Brothers ran Delmonico & Brother, pastry chefs and Francois restaurant next to the original pastry shop of 1827. The dish, a steak without sandwiches and finely chopped, was included in their printed menu, hence the restaurant's claim to be the first place to have a burger on the menu. The Hamburger '21' is not so old, but it was of the world's first haute burgers when it was introduced to the menu in the 1940s. It remained one of the restaurant's iconic dishes and Time called it one of the most influential burgers of all time. While chefs over the decades have made slight changes to the recipe, the mammoth 10-ounce size is a pillar. I tried to get it to eight ounces when I started last year, Delprado says, and I almost had a riot outside. There are some things you can't change. Here, a step-by-step process to create a perfect patty: 1. Start with the right beef mixture. A burger is about beef; you have to look at the fat ratio, says Delprado. You don't want to go beyond 15-18 percent fat, because if you cook the burger above rare or medium-rare, you'll melt all the fat the butcher puts in, so what's the point? You could end up shrinking a 10-ounce patty up to five ounces. (The '21' Club uses a secret blend of two 28-day aged top-quality beef cuts and three different master purveyors first cuts in the Bronx, but the second-generation butcher won't let Delprado reveal which part of the animal the cuts or meat-fat ratio comes from.) Delmonico's has a different approach: We use a precise 76/24 blend for our distinctive Delmonico Double Cheeseburger to give it a higher fat content and a juicier and tastier patty, Oliva says, advocating a higher fat content. So, if you know you cook a rare or medium-rare burger, it's okay to look for a higher fat content. If you are cooking meatballs for people who prefer their meat well-done, choose a leaner mixture. 2. Choose a sandwich that will oppose beef. Joslyn Blair Delmonico opts for brioche, because the richness of eggs and butter in the dough holds up to the burger, Oliva says. At '21', it's a similar roll of challah made specifically for the restaurant by Amy's Bread. It really comes together because the roll is very buttery and you have a lot of fat in the burger and cheese. Our patty is 10 ounces, so you need something strong to hold the burger. For a nice touch, toast both sides of the sandwiches on the grill, Delprado says. This will give the top of the grill marks of the sandwich that make it even more special. 3. Season and then season a little more. Joslyn Blair Cover one side of the patty with salt and pepper. You want to season it very well, because there is no seasoning inside, says Delprado. And you're going to lose some of the seasoning when you cook. 4. Let the meat come to room temperature before putting it on the grill. Joslyn Blair 5. Use a hot pan or hot grill. Joslyn Blair This is the secret to getting a nice char and a beautiful crust, according to Delprado. 6. Don't touch the burger while cooking. Joslyn Pressing on it takes all the moisture from the patty. 7. Cook until rare to medium rare, flipping only once, for about 2-3 minutes per side. Joslyn Blair Unless the people you're cooking for require their meat well done (between us, they are losing their flavor). Donald Trump and Regis Philbin, for example, always want their meat medium-good or well-made, Delprado says. 8. Let the burger rest before serving (and yes, we know it will be difficult, but trust us - it will be worth the payoff). Joslyn Blair on a cooling rack. For at least five minutes. This step allows burgers to finish cooking inside. It also allows juices outside to redistribute inside the cutpattie, allowing maximum juiciness when taking that first bite. 9. Garnish. Joslyn Blair Cheese: At home I prefer good American slices! It's what I grew up on and so much about what makes you love a certain food are the memories and comfort related to it, Oliva says. At the restaurant, I use 5 cream creamy tumbleweed cheddar white dress from Murray's Cheese. It is buttery but crumbles easily and has a sour, fruity aroma with notes of sweet and brown butter that complement the other ingredients well. Lettuce: Choose something with a nice creak. Delmonico uses crunchy romaine hearts; '21' goes for hydro-bibb lettuce. Tomatoes: Heirloom, when in season (as now!). Onions: Seasoned with olive oil and grilled is the best way to include them, Delprado says. Bacon: Ketchup or a special sauce, such as delmonico's original animal sauce created by Delmonico's first famous chef Charles Ranhofer in the 1800s. '21' also serves its burger with a special sauce that tastes great on the pommes soufflés (potatoes turned into mini balloons) that accompany each patty. 10. Chow down! Joslyn Blair This content is created and managed by third parties and imported into this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io.

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