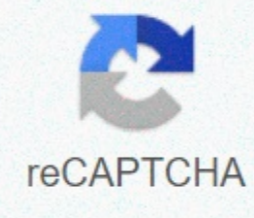




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When burgers attack 2

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But like pizza, people have very strong opinions about what makes the right burger, and - more often - that's not, and I want to hear yours. As always, I have questions: Does a burger have to be beef? I'm pretty lax about calling vegetarian burgers and turkey burgers as long as they have a proper descriptor before the word. For example, don't ask me if I want a burger and then surprise me with a salmon burger-word salmon better being there to let me know what's coming. What's your favorite alt-meat burger? It's a lamb. What's the best trick burger you've ever eaten? Ramen Burger is very, very good as was the burger I made that doughnuts for the buns. (Donuts are underrated as buns.) Which fillings are acceptable? I'm not going crazy. Salad, onions, tomatoes, pickles are about as far away as I go, but I'll fuck with fried onions from time to time. Which fillings are unacceptable? While I love it on pizza (and gin), you better keep the pineapple from my dang burger. I also don't care about avocado on a burger because it's just too much fat and all I taste is avocado. Is there a cheese better suited to burgers than a humble American? No! American cheese melts best, provides the perfect amount of creamy goodness, and is soft enough that it doesn't detract or distract. I also love blue cheese from time to time (when I get wild hair), but it's a completely different animal, since it's basically the opposite of American.Which seasonings make it onto a burger every time? Mayo is always there and then cramped ketchup and mustard. Please don't put barbecue sauce on my hamburger. What's your favorite fast food burger? Although I have lived in the Land Of-n-Out for years, I must admit that Shake Shack is better. I also love McDonald's because I'm a garbage man out What about the buns? I adore a steamed, white squishy bun, and believe that most most Shop buns - like sesame and plain white - are perfect for my purposes. Pretzel buns can be fun if you have thicc boi and want to get fancy, but I rarely do. Do you like a thick or thin patty? How do you cook it? Thin in. In the usual way, feel free to answer all, no, or some of the above questions, or just leave your burger treatise in the comments below. If you want to get real flashy about burgers, now is your chance. Good Household UK Advertising - Continue reading below Cal/Serv: 486 Makes: 8 servings Prep Time: 0 hours 15 minutes Cook Time: 0 hours 20 minutes Total time: 0 hours 35 minutes 1 kg 1/2 red onions, finely chopped 4 cm (1 1/2in) ginger root, ginger root, Peeled and grated 1 green chilli, deseeded and finely chopped 1 tbsp 1 50g (2oz) fresh white breadcrumbs A large handful of coriander, roughly chopped 2 tbsp 8 burger buns, halved and toasted lettuce and tomatoes to serve This trade ingredient module is created and supported by a third party, and imported on this page. You can find more information about this and similar content on your website. Put the first eight ingredients in a bowl. Season well and mix together using your hands. Shape in eight patties, cover and cool until necessary. Preheat the oven to 200 degrees Celsius (180 degrees Celsius fan) mark 6. In a large nonstick frying pan, heat the butter and gently brown the burgers on each side. Arrange on a nonstick baking tray and cook in the oven for 15 minutes or until cooked through. Serve the burgers in toasted buns with lettuce and tomato slices. Get ahead to make up the pitch 1 to 3 hours in advance. Full recipe to serve. For maintenance: Calories: 486 Total carbohydrates: 48 gSugars: 3 gTotal fat: 16 gSaturated fat: 4 g This content is created and maintained by a third party, and is imported to 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 Advertising - Continue reading below This is your classic spring puzzle: You light up the grill for the first time since September, intending to toast some epic burgers. But somehow these pies ended up being set on fire. Why did you challenge Chuck? In your efforts to avoid serving raw meat to your guests, you err on the side of blackened, too well made larvae. Like in . . . that the meat washer can be confused with the briquette. We've got a solution in place. Use the equation above in a large illustration that is the result of dozens of mouthwatering field tests. Equation: Take the thickness of the hamburger in inches, and multiply it by 14. It's your time. (in minutes). One quick rule: the fizz time for the average inch thick patty is about 14 minutes. So, for every quarter of an inch of hamburger thickness, add three and a half minutes to the grill. (For flight ratings, use the bottle cover, about a quarter of an inch high.) The cooking time will be the same regardless of whether you use gas or coal: coal: flat discs, so they will always char evenly, at the same speed. While timing is important, the right pace is also the key to patter perfection. First, press the grill and let it warm. Then hold your hand about 3 inches above the grille. If you can keep it there only for two to four seconds, you hit the right medium-high heat range. Now slap on your burgers and leave them there. Flip only once, halfway through the cooking time, so each side browns about the same. This works for both traditionally greasy and leaner beef grind. If you want a cheeseburger, place your slices on top of the patties for about two minutes before you're done to achieve molten awesomeness. Note: For food safety reasons, we decided for a medium good, or a little solid and pinkish. This will ensure that your burger reaches 160 degrees Fahrenheit throughout, the point at which harmful bacteria like E. coli burn up. Always check this number with a food thermometer. Now you have a taste for great science! The figures are based on 80 percent and 90 percent of lean minced beef mixtures. Keep the grill cover as soon as the coals are warm. (For more advice on getting the most out of your grill, check out our grill center. We'll help you find the grill of your dreams, and show you how to fry everything from salmon to hot dogs.) Burger Topping Chart Slap These between salad buns, tomatoes and onions (yawn) are fine, but exotic toppings add flair that your guests will enjoy long after they've had seconds. Try these finishing touches from Richard Blais, author of the geeky cookbook Try It At Home and host of the culinary adventure show Food Network Hunger Games. You will pick up your burger and earn props as the grill is great. Bring on beef . . . With stinky fish: Intense, briny anchovies carry umami-rich roasted beef. Stir the peas-sized smear of anchovies paste into a small bowl of ketchup and slather until the bun. Add freshness . . . Canned vegetable: Instead of classic pickles, try thick slices of pickled beetroot on a bacon cheeseburger. Their sweet earthiness compensates for salted beef and bacon. Turn on the heat . . . With crazy seasoning: Old Bay-O is an extra-hot spread. This is done by mixing Old Bay (spicy season powder commonly used in seafood) in mayo. Season to taste. This content is created and supported by a third party and is imported to 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 of course you have had a fair burgers, but don't quite like the way they're prepared in these five recipes. Subbing beef for healthy alternatives such as lentils and black beans, these burgers ditch the meat but don't taste. Portobello Burgers with roasted peppers, Swiss and caramelized onions Transition to healthy eating easier if you you familiar dishes with the best ingredients. And the protein-rich and potassium-rich portobello mushrooms are topped with all the trimmings and sandwiched between multigrain English muffins just that. This fried burger will satisfy even the most devoted fans of beef. Wild-Mushroom Lentil Burgers are not only lentils quick and easy to cook, but they are also an excellent source of fiber. A study published in the Archives of Internal Medicine confirmed that eating foods high in fiber like lentils can help prevent heart disease. Combined with shiitake mushrooms, cornmeal, and topped with roasted red peppers and goat's cheese, this burger is another non-beef victory. Black Bean Burger Is Ok, so this recipe doesn't require cheese, but it's packed with metabolism-boosting nutrients like omega-3 and monounsaturated fats (MUFAs) that have proven fat busters. In addition, black beans are higher in fiber and lower in saturated fat and cholesterol, making them a practical (and delicious!) swap for meat. Curry-Spiced Veggie Burger has no cheese in this either, but turmeric, the key ingredient in curry, is the most potent natural anti-inflammatory and is thought to fight cancer, heart disease and Alzheimer's disease. And it includes antioxidant-rich walnuts and cholesterol and sugar-lowering coriander. Did we mention it's easy to do? Mushrooms and Chickpea Burger Pitas Chickpeas, or garbanzo beans, are rich in fiber and magnesium. Magnesium keeps your nerves and muscles toned, your bones are strong and your blood is circulating constantly. Mix them with ingredients such as mushrooms, parsley, dill and oats, and it will be a long time before you return to meat. Sprinkle with feta for a full meat-free Mediterranean meal. 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