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The World's 60 Best Burgers... Period. (The World's 60 Best Collection)





Synopsis

What makes a truly great burger? Too often, we think of a burger as just a hot sandwich, eaten in a hurry at a fast-food-style restaurant. But an honest-to-goodness great burger can be \tilde{A} ¢ \hat{a} $\neg \hat{a}$ •and should be \tilde{A} ¢ \hat{a} $\neg \hat{a}$ •so much more. This collection features the world's 60 best burgers, putting burgers back on the menu and proving that burgers are a sophisticated medley of flavors balanced between two slices of bread, succulent towers of color and complex tastes, decadent edible odes to pure indulgence. In The World's 60 Best Burgers... Period, discover \tilde{A} \hat{A} bold flavors and new twists on America's favorite food, \tilde{A} \hat{A} as well as the best ingredient combinations, new techniques, and foolproof tips and tricks, accompanied by stunning photos that will tempt your taste buds.

Book Information

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Customer Reviews

 $V\tilde{A}f\hat{A}$ ©ronique Paradis studied at Montreal \tilde{A} ¢ \hat{a} ¬ \hat{a} "¢s Institut de tourisme et

 $d\tilde{A}\phi\hat{a} - \hat{a}_{,\phi}\phi\hat{A}f\hat{A}'$ tellerie du Qu $\tilde{A}f\hat{A}$ ©bec, and has spent the last ten years honing her talent in some

of the cityââ ¬â,,¢s finest kitchens, as a caterer, and abroad in Europe and Australia.

 $V\tilde{A}f\hat{A}$ ©ronique $\tilde{A}\phi\hat{a}$ $\neg\hat{a}$, ϕ s inquisitive, hands-on attitude fuels her passion for unlocking fantastic flavors and irresistible combinations, and inspiring people to cook and create memorable meals with

fresh, delicious ingredients.

Good book on additional ideas on creating gourmet burgers at home for yourself or as an extra

special treat for potlucks or weekend grilling parties. The book contains mouth watering photos of the burgers created by the author and the staff of recipe testers. It is originally published in French and subsequently translated and published in English (besides the 1 paragraph/sentence that failed to be translated from French into English on page 27), and it was done for the most part very well. There were probably 2 different translators, as you can tell a pattern of one favoring the use of "hamburger buns" and the other favoring "burger buns" in the ingredients section of the cookbook. The recipes are easy to follow. The ingredients used are easily sourced for the most part. The only part I did not like is the use of "hamburger buns" almost used throughout the cookbook. From the picture you can tell that a variety of burger buns were used, so it would be nice to have a notation about suggested buns used for that specific recipe (like ciabatta bread, focaccia bread, potato buns, etc). Although for a few (9 out of the 60) recipes the author does specified using pita bread, English muffins, onion buns, brioche buns, Portuguese buns, and country bread. The author also stated that the ideal burger patties size is 3/4 lb, but the recipe all pretty much yield patties that are just north of the typical 1/4 lb (if you are to follow the 4 servings yield of each recipe and the starting meat portion of 1 lb). In future editions it would be nice to have the portions of ingredients used in the recipe scaled out in metric. That would make up-scaling or down-scaling the recipes much simpler. Final note: Even if you only end up making 5 out of the 60 burger recipes offered up in this book, it would still be worth it to have as a decoration on your coffee table.

Some great ideas for the grill this summer.

Seen most of the burgers before!

Great!

Christmas gift to others.

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