

The Great American Burger Book

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The Great American Burger Book Promo! ONE language, THREE accents - UK vs. USA vs. AUS English! **Dang—that's tooooooooooooooong!**—**Guinness World Records** this ONION BURGER is a NATIONAL TREASURE **A Burger Scholar Explains One of the Best Burgers in America | The Burger Show** Judges **BUZZ TOO EARLY** On Britain's Got Talent! | **Top Talent** How to Make an Oklahoma Fried Onion Burger with George Motz How To Make The Perfect Burger (And What People Do Wrong) Footprints with Prof. Agyeman Badu Akosa [Part 2]Burger Boy read aloud **Bugha—Stories from the Battle Bus** The Strong Medicine of Steaks and Hamburgers Henry's Cook Book -- All American Burgers **Gordon Ramsay's perfect burger tutorial** | **GMA World Record Exercise****Bali Surfing** World's Strongest Laser How to Make an All American Burger - Recipe in description Josh's Burger Book Tag (Original) Cooking with Jake - Burgers 5 Ways (George Motz recipes) **American Murder: The Family Next Door** | **Official Trailer** | **Netflix** The Great American Burger Book The Great American Burger Book is the first book to showcase a wide range of regional hamburger styles and cooking methods. Author and burger expert George Motz covers traditional grilling techniques as well as how to smoke, steam, poach, and deep-fry burgers based on signature recipes from around the country.

The Great American Burger Book: How to Make Authentic ...

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The Great American Burger Book (Hardcover) | ABRAMS

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Great American Burger Book: How to Make Authentic Regional ...

Too often burger cookbooks are about toppings or wacko, made-up burger concoctions. This is the real-deal covering regional burger methods from all over the USA. Learn about hyper-regional methods like steaming, deep-frying, poaching, smoking.

The Great American Burger Book, signed — George Motz

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The Great American Burger Book

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The Great American Burger Book - George Motz - Bok ...

Brand new copy of the Great American Burger Book by George Motz, signed by George when he visited the Burger Museum in December 2016. Book Description The Great American Burger Book is the first book to showcase a wide range of regional hamburger styles and cooking methods. Author and burger expert George Motz covers traditional grilling techniques as well as how to smoke, steam, poach, and deep-fry burgers based on signature recipes from around the country.

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The Great American Burger Book - Indianapolis Public ...

My new cookbook The Great American Burger Book brings regional burger cooking methods into your home. Have fun with burgers like the Steamed Cheeseburger, the Pastrami Burger, and the Hawaiian Loco...

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The Great American Burger Book: How to Make Authentic ...

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The Great American Burger Book: How to Make Authentic ...

The Great American Burger Book is the first book to showcase a wide range of regional hamburger styles and cooking methods. Author and burger expert George Motz covers traditional grilling techniques as well as how to smoke, steam, poach, and deep-fry burgers based on signature recipes from around the country. Each chapter is dedicated to a specific regional burger, from the tortilla burger of New Mexico to the classic New York – style pub burger, and from the fried onion burger of Oklahoma to Hawaii ’ s Loco Moco. Motz provides expert instruction, tantalizing recipes, and vibrant color photography to help you create unique variations on America ’ s favorite dish in your own home. Recipes feature regional burgers from: California, Connecticut, Florida, Hawaii, Iowa, Kansas, Massachusetts, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, New Jersey, New Mexico, New York, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Utah, and Wisconsin.

The classic guide to America's greatest hamburger eateries returns in a completely updated third edition--featuring 200 establishments where you can find the perfect regional burger and reclaim a precious slice of Americana. America's foremost hamburger expert George Motz has been back on the road to completely update and expand his classic book, spotlighting the nation's best roadside stands, nostalgic diners, mom-n-pop shops, and college town favorites--capturing their rich histories and one-of-a-kind taste experiences. Whether you're an armchair traveler, a serious connoisseur, or a curious adventurer, Hamburger America will inspire you to get on the road and get back to food that's even more American than apple pie. "A wonderful book. When you travel across the United States, take this guide along with you." -- Martha Stewart "A fine overview of the best practitioners of the burger sciences." -- Anthony Bourdain "Just looking at this book makes me hungry, and reading George's stories will take you on the ultimate American road trip."-- Michael Bloomberg "George Motz is the Indiana Jones of hamburger archeology."--David Page, creator of Diners, Drive-ins, and Dives

New York Times Bestseller The Bob's Burgers Burger Book gives hungry fans their best chance to eat one of Bob Belcher's beloved specialty Burgers of the Day in seventy-five original, practical recipes. With its warm, edgy humor, outstanding vocal cast, and signature musical numbers, Bob's Burgers has become one of the most acclaimed and popular animated series on television, winning the 2014 Emmy Award for Outstanding Animated Program and inspiring a hit ongoing comic book and original sound track album. Now fans can get the ultimate Bob's Burgers experience at home with seventy-five straight from the show but actually edible Burgers of the Day. Recipes include the "Bleu is the Warmest Cheese Burger," the "Bruschetta-Bout-It Burger," and the "Shoot-Out at the OK-ra Corral Burger (comes with Fried Okra)." Serve the "Sweaty Palms Burger (comes with Hearts of Palm)" to your ultimate crush, just like Tina Belcher, or ponder modern American literature with the "I Know Why the Cajun Burger Sings Burger." Fully illustrated with all-new art in the series's signature style, The Bob's Burgers Burger Book showcases the entire Belcher family as well as beloved characters including Teddy, Jimmy Pesto Jr., and Aunt Gayle. All recipes come from the fan-created and heavily followed blog "The Bob's Burger Experiment."

From conception to perfection, a complete history of the hamburger, for fans of Mark Kurlansky, Tom Standage, Jared Diamond, and Bee Wilson. Discover the food history you've been missing in this entertaining book. Do you know what the first burger chain was? That Taco Bell was originally known as Bell Burger—and was founded in the same city as McDonald's? Have you heard of the 1980s Burger Wars? All About the Burger covers all these topics and more... All About the Burger will take you on the burger journey of a lifetime, an informational magic carpet ride. You 'll learn about restaurants, cooking styles, and different eras that have made the burger the juggernaut that it is. From White Castle to Shake Shack, from simple sandwich to specialty burger, you won ' t miss a bite. This is the definitive Bible of Burgers. After reading this book, you will learn:
· The contributions burgers have made to food culture
· The evolution of the burger from carnival treat to an American staple
· Where to go to find your next favorite burger
· And much more! Praise for All about the Burger
" Sef ' s pursuit of the real story, along with the way he writes about the histories of these storied American restaurants and companies, truly conveys the respect and love he has for the subject."
· Bob Gatewood and Brian Easley, president & vice president at Druther ' s
" A book so meticulously researched and passionately written, it is the crowning achievement of one of our greatest food authorities. You will devour it instantly."
· Lee Schragar, Food Network ' s South Beach Wine & Food Festival, founder

America's hamburger expert George Motz returns with a completely updated edition of Hamburger America, now with 150 establishments where readers can find the best burgers in the country. George Motz has made it his personal mission to preserve America's hamburger heritage, and his travelogue spotlights the nation's best roadside stands, nostalgic diners, mom-n-pop shops, and college town favorites—all with George's photographs and commentary throughout. Whether you're an armchair traveler, a serious connoisseur, or curious adventurer, Hamburger America is an essential resource for reclaiming this precious slice of Americana.

Achieve burger greatness, with updated classics, regional favorites, homemade everything (from meat blends to pretzel buns), and craft-burger creations, plus fries and other sides, and frosty drinks. What is the "ultimate" burger? Ask that question and you will ignite an enthusiastic debate about meats, cooking methods, degree of doneness, bun types, condiments, toppings, and accompaniments. The Ultimate Burger has the best answer to all of these questions: The ultimate burger is what you want it to be. And America's Test Kitchen shows you how to get there. Craving an all-American beef burger? We've got 'em: steak burgers, double-decker burgers, and easy beef sliders. Travel beyond beef, with options for turkey, pork, lamb, bison, salmon, tuna, and shrimp burgers before exploring the world of meat-free burgers, both vegetarian and vegan. Then it's go for broke, featuring out-of-this-world creations like a Surf and Turf Burger, Loaded Nacho Burger, Grilled Crispy Onion-Ranch Burger, and Reuben Burger. You want sides with that? The sides chapter covers the crunchiest kettle chips, the crispiest French fries, and the creamiest coleslaws, and we've even thrown in some boozy milkshakes and other drinks to help everything go down just right. We even guarantee bun perfection with all sorts of homemade buns to lovingly cradle your juicy patties. And we reveal the ATK-approved store-bought buns, ketchups, mustards, and relishes to complement your burger, along with recipes for plenty of homemade condiments like Classic Burger Sauce, Quick Pickle Chips, and Black Pepper Candied Bacon to mix and match with the recipes.

From the no 1 bestselling author DJ BBQ comes the definitive burger book. This is the only burger book you'll ever need – the only burger book you'll ever want! And it's not just beef burgers – The Burger Book is packed with burger recipes covering options for fish, chicken, veggie, vegan, pork and lamb. It has buns. It has sauces. It has sides. It has all the delicious flavours and madcap shenanigans that you've come to expect from DJ BBQ and his crew. So whether you want a classic, 10inch, lockjaw beef burger, or fancy trying a smoked haddock burger, beetroot burger or gravy burger (yes, the burgers are soaked in gravy!), this is the book for you. Learn to cook these burgers like a pro, whether on the grill or back indoors, and understand the art of assembling the ultimate bun-wrapped feast.

Rachael Ray, #1 New York Times bestselling author and media mogul, offers up the ultimate burger book. The Book of Burger is filled with over 300 recipes for burgers, sliders, sides, sloppies, hot dogs, sandwiches, sauces, toppings and more. The Queen of Burgers has drawn together her tastiest recipes for the ultimate between-the-buns experience. Whether you're cooking for one or for one hundred in your own backyard burger bash, The Book of Burger has you covered for bringing family and friends together for the love of burgers! Please 'em all—big and small—with everything from burgers to sandwiches, hot dogs, fries, sliders, and sloppies, and so much more. Start with Rach's " Big Spicy Mac, " tempting you from the cover, or go with the heavenly French Onion Burgers. And if beef isn't your thing, there are plenty of chicken, pork, salmon, veggie, and lamb patties. Want a mind-blowing sandwich? Whip up the BEST one Rachael has ever made: the 7-Hour Smoked Brisket Sandwich with Smoky BBQ Sauce. Rachael even shares her legendary pickle recipe and her own homemade burger blend. Want a fun, cute, tasty bite-size treat to pass around? Rachael is slider obsessed and you will be, too: try the Mexican Pulled Pork Sliders. Rachael's friends from the New York and South Beach Wine & Food Festivals' Burger Bashes also contribute their award-winning recipes, including Bobby Flay's Louisiana Burger and Masaharu Morimoto's Kakuni Burger. T welve original videos (directly accessible by links throughout the text) make The Book of Burger a truly multimedia experience and a smart book that celebrates the infinite possibilities of everybody's favorite food.

Burger Lab will change everything you thought you knew about burgers—the must-have resource for burger aficionados who want to step their creations up a notch. Burger Lab examines the elements that make up the ultimate burger: the perfect squishy bun; a pickle that has just the right amount of tang and crunch; the exact quantity of mayo and ketchup to deliver maximum flavor without over-powering the burger; and the ultimate pattie that's meaty, juicy and umami-intense. It is a science to get all the elements perfect, but in this unique cookbook Daniel Wilson shows us how to get the chemistry exactly right. The modern-day junk food is elevated to the sublime by Daniel Wilson's cheffy sensibilities; Burger Lab will change everything you thought you knew about burgers and arm you with everything you'll need to know to make cult-worthy burgers at home. Mouth-watering constructions include a Wagyu cheeseburger deluxe, a Fried chicken burger with slaw, a Reuben burger with corned beef, sauerkraut, Swiss cheese, thousand island on a rye bun, a BBQ pulled pork bun with pickles and more, plus recipes for condiments, chips and milkshakes to wash it all down. The book's unexpected and fun design, with close-up cross-sections of burgers, illustrative elements throughout and even including an amazing pop-out burger illustration on the endpapers make this the most exciting burger book ever!

Bold new burgers are appearing on the menus of the country's top restaurants, reverently prepared by some of the nation's best chefs. The burger has become a fine dining event, expertly crafted and fiendishly devoured. Allow award-winning chef Samuel Monsour and noted burger critic and chef Richard Chudy to serve as your guides in this brave new world, bringing that energy and creativity to your own kitchen and backyard. With a fearless do-it-yourself spirit and respect for the gritty, authentic flavors of American cuisine, Monsour and Chudy share 120 mouthwatering recipes to set your grills ablaze. No top-down, ordinary themed burgers here. Instead, these renegade chefs provide you with the inspiration to realize your own wild creations. (See their baker s dozen of outrageously stacked burger centerfolds to fire up your imagination.) Organized by the elements it takes to reach burger nirvana and sizzling with dynamic writing and design, American Burger Revival will feed the souls of ambitious, devoted burger lovers everywhere. Stoke the coals and prepare to see the light.

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