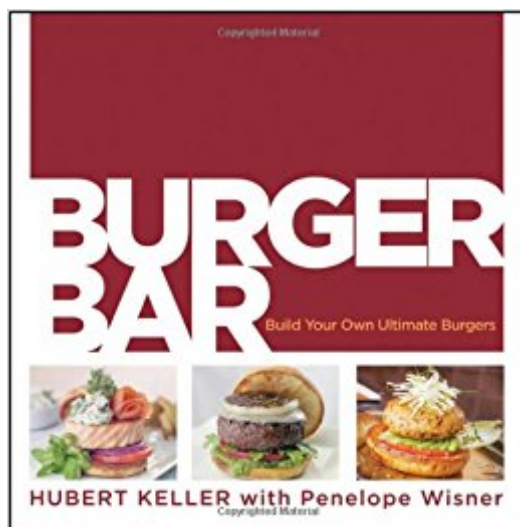


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Burger Bar: Build Your Own Ultimate Burgers



Synopsis

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Customer Reviews

Take your burgers from everyday to extraordinary with Chef Hubert Keller. "There are burgers and then there are Hubert Keller's Burger Bar burgers. In this book, Hubert Keller turns out original and delicious burgers and raises the bar for everyone else." —Alain Ducasse Drawing on his experience as a four-star chef and using only the finest fresh ingredients, Chef Hubert Keller, the creator and owner of the popular Burger Bar restaurants in Las Vegas, St. Louis, and San Francisco, reveals how to re-create his sophisticated, succulent burgers in your own home. Burger Bar features more than 50 inspirational recipes for Keller's burgers and sides that emphasize high-quality ingredients, fabulous flavor combinations, and simple preparation techniques. From meaty delights such as the New York Strip Surprise Burger and the Greek Burger, to the off-the-beaten-path Crab Sliders and Buffalo Burger, to must-have sides and sauces such as Perfect French Fries and Piquillo Pepper Ketchup, there's a recipe to delight every palate. Packed with professional tips on preparation and presentation plus Keller's "Build Your Own" techniques, Burger Bar is the go-to cookbook for anyone who wants to know how to build a better burger.

Exclusive Recipe Excerpts from Burger Bar Blue Cheese Stuffed Bacon Sliders Burger Bar

HUBERT KELLER is the chef and owner of Burger Bar in the Mandalay Bay Hotel & Resort in Las Vegas, in the Lumiere Place Casino & Hotels in St. Louis, and at Macy's Union Square in San Francisco. He is also owner/chef of Fleur de Lys in San Francisco and Las Vegas and SLeek Steak House and Ultra-Lounge in St. Louis. The winner of a James Beard Award for Best Chef: California and named one of the ten best chefs in America by Food & Wine, Hubert Keller is also the host of the public television series Secrets of a Chef. Keller was the first invited guest chef in White House history and personally cooked for President Bill Clinton. He is renowned for elevating the ordinary burger into an extraordinary pleasure. PENELOPE WISNER is a San Francisco-based freelance writer and recipe developer. She has co-written three books, one of which, The Tra Vigne Cookbook, was nominated for a James Beard award.

This is a great book. I am a "burger snob". At the same time, I am a purist as well. I believe the only ingredients in a burger should be meat and bun. On the other hand, that can get old for many people (not me, but just about everyone I know). This book covers the many options one has when creating a "burger". I really enjoy watching Hubert Keller. He seems to be able to transform a dish, but yet keep it true to its original idea. This book is a great example of that. This book is full of recipes for "burgers". Even though the ingredients go far beyond simply "meat and bun", there is no question that what is being made is, in fact, a burger. This differs from some places that can take those same ingredients and make something resembling a burger, but not quite (though they still call it one. I think this has to do with the actual burger (at least in the meat section) being the "center of attention" no matter what the ingredients. It's not different in the rest of the book, be it fish, poultry, vegetarian or even dessert, but it really comes through in the meat section(s). I'm not sure if I am explaining that properly. It just seems to me that anything in this book could be considered a burger, while what some "upscale" places call a "burger" would make one question what [their] idea of a burger is. Only thing(s) I wish I saw in this book is at least one venison recipe and maybe a section on buns. Mr. Keller does address the fact that many different buns can be used, but the "snob" in me really feels that a good burger is worthy of a homemade Kaiser Roll or a high-quality something or other fresh out of the oven. Beyond that, the book is complete. So why the title of the review? As I said, other than being a snob, I am also a purist. Sprinkle a bit of salt and pepper on the patty right before putting on the grill, add a slice of good sharp cheddar if desired at the end and let it melt (let rest a few minutes), put on fresh roll and serve. Well, this book has me questioning my

purity as being an axiom. I hate being wrong. But in this case, I think I can let it go.

I recently purchased both "Burger Bar" and Bobby Flay's "Burgers, Fries & Shakes." Must be the summer of the burger cookbook. Last summer it was star chef grilling books. Anyway, I have to say the "Burger Bar" wins. Flay's book is all about the toppings. It really is more of a salute to his new restaurant chain. "Burger Bar" focuses on different approaches to burgers. In addition, "Burger Bar" offers a nice set of recipes for side dishes, sauces, and drinks.

This is an enjoyable book that fills a niche. The "lowly" burger gets a chance to take center stage. The writing is light and lively, and, thanks to Penelope Wisner, much of Hubert Keller's joy as a chef comes through. There are variations offered that allow for customizing the burgers. Instructions are clear and easy to follow, with cautions, such as when to saute rather than grill, indicated where necessary. Accompaniments (sauces, etc.) don't require a second kitchen to prepare. The burgers themselves range from the very simple to fairly complex. Some really don't even fit in a bun very well, and unless the person eating them had a double jointed jaw, those burgers would better be approached with a knife and fork, but who cares? We are talking about burgers, for heaven's sake, and Keller makes every one of them sound delicious, do-able-and delightful.

Great!

i wasn't expecting as much as this cookbook provides. It has plenty of recipes and lots of good tips to help with preparation. It was a little surprising how much complexity can go into making burgers but the result is worth it. Also, there is a bit more than just burgers. The cookbook also has recipes for sauces and sides that go well with the burgers, veggie burgers, fish, and other burger type sandwiches in the recipes. Have fun in the kitchen and on the grill with this cookbook.

What more could I expect from Chef Hubert Keller? I've watched Hubert Keller secrets of a Restaurant Chef whenever it airs. He has so much passion, and enthusiasm for what he does, & show you how easy it is to cook like a real Top Chef!!

Great book! Many creative ideas. More than I'll probably use. The bottom line in Kellers opinion is: "you can't have a great burger without great beef." And the bread is important too! I tend to agree here. So save on all the prep time, expensive mushrooms and ingredients, and buy some Kobe or

other highend beef, and a fresh bulky roll for your "puck"! You won't care what is on it at that point.
Bon appetit!

SHIPPING RECEIVED ON TIME. I REALLY LIKE THE BOOK.

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