

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

New twists on the burger we crave

Remember back in the day, when burgers were just burgers — ground beef, formed in a patty, served on a bun? You could add cheese (almost always American), and the toppings were standard fare: ketchup, mustard, onion and pickle. Lettuce and tomato, too, if you were going to go all out.

Burger bliss

There's nothing wrong with those burgers of yore. In fact, we often find ourselves craving a humble hamburger around here — as long as it's juicy and flavorful. Yet our palates today are tempted by a dazzling array of choices. Whether it's the fast-food joint on the corner or the white-tablecloth bistro downtown, burgers have gone gourmet.

You won't hear us complaining.

Most folks continue to pile their toppings high atop their burger. From every variety of cheese imaginable to exotic condiments ranging from sriracha to chutney, there are infinite ways to customize your perfect bite.

Care to give a burger international flair? Choose the right supporting cast and your dinner will evoke a night spent in Greece, Germany or even India.

There's a different way to give your burgers some extra flair, though. Why not customize your ground beef with a variety of flavorful mix-ins? That's right, tuck those tasty extras right into the patty itself.

You don't have to follow a set formula, though it's wise to keep your premium ground beef as the star of the show. Try shredded or crumbled cheese. Stir in a bit of a flavorful sauce. Mix in some chopped sautéed

veggies. Find added flavor with fresh herbs. It's really up to you.

We'll get you started with a few flavorful examples. Each is uniquely delicious.

Gangnam Pile burger

Korean flavors climb to the top of the charts in the Gangnam Pile burger. Blended with a bit of brown sugar, rice vinegar, fish sauce and sesame seeds, it takes your palate on an Asian adventure.

Better Bacon Cheddar burger

Like your burger full of all-American flavor? Blend in some onion, barbecue sauce, ancho chili powder and diced bacon for a Better Bacon Cheddar burger. It's truly kicked-up Western-style picnic fare.

Southwestern Gambler burger

If you like things spicy, your favorite will be the Southwestern Gambler. The recipe is pretty simple: *Certified Angus Beef*® (CAB®) ground beef blended with a chopped poblano pepper, jack cheese and hot sauce. The impact on your taste buds is anything

but. It's not just fiery, but flavorful, with bold tastes in every juicy bite.

Enjoy!

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