

# COCKTAIL culture magazine

## DALLAS

---

March 11, 2015

## Dugg Burger Reinvents the Burger

By Cocktail Culture Staff

A whole new way to make burgers has arrived at Dugg Burger in the Casa Linda Plaza shopping center. The menu offers the regular fries, beer and soft drinks, but the stand-out items are the Dugg Burger and the Bread Pudding dessert.

The fast food eatery earns its name due to the ingenious way their burgers are made. The top portion of the Village Bakery burger bun is dug out with a special wood-handled tool nicknamed the Dugger.

Then, rather than using a regular griddle, the bun is buttered and browned on a domed heating element. The toasting adds some firmness to the dugout top that will now hold any - or all - of the thirteen toppings available.

A salad bar type setup allows you to choose any of the thirteen toppings available – all for one price. You stack them in the dug-out top of the bun as high as you please.

Top off your dining experience with leftovers. A 50-year old family recipe uses those dug-out bits of the bun to make bread pudding served with a caramel sauce. Tasty!

*9540 Garland Road, #E407; 214-584-6261*