

# DUGG BURGER BUILDS THE PERFECT BURGER



Text by Jeff Braunstein. Photos courtesy of Dugg Burger

***Preparing a burger is easy, but making a great burger takes real skill.***

***The bun, the beef, and the toppings must all be just right. We turned to the burger experts at Dugg Burger in Dallas, Texas for some tried and true burger advice.***

The origin of the hamburger has been long contested. Whether it debuted at a state fair in Wisconsin or at a lunch wagon in Connecticut, the first hamburger consisted of ground beef between two pieces of sliced bread. While the basic design of the burger hasn't changed much, endless numbers of chefs have attempted many burger innovations. Here are our tips for building a great, classic burger.

## THE BUN

There are several different types of buns, including pretzel, brioche, potato and challah. Our favorite is fresh brioche. It's light, fluffy and the butter content gives it great flavor and potential for perfect toasting.

# THE MEAT

Meat cuts include brisket and short rib, but if you ask the butcher at your grocery store for 80/20 ground chuck, you can't go wrong. It's full of steak-like flavor and never bland. Cook it on a flat top grill or in a pan on the stovetop at high heat. Sprinkle on some salt and pepper and when the patty has browned a third of the way from the top, flip it and add your cheese.

# THE TOPPINGS

You can play around with unique toppings like chorizo, plantains and even mac and cheese, but for a classic burger, keep it simple and make sure all the toppings compliment each other.

## ***Tomato***

A slice of beefsteak tomato can make the whole burger taste watery, so instead try grape tomatoes. They have great flavor and texture and are in season year round.

## ***Lettuce***

Try tossing lettuce in vinaigrette, which will enhance the flavors of the burger. You can make a simple vinaigrette with EVOO, balsamic vinegar, salt and pepper.

## ***Onions***

Rather than using sliced onions, try making caramelized onions. Melt butter in a pan, add onions and a few dashes of Cholula and let them sit at low heat for an hour.

## ***Peppers***

To give your burger a little kick, try fire-roasted jalapeños. Remove the seeds and roast them. That will take out a lot of the heat, but retain the flavor.

## ***Bacon***

Don't forget the bacon. Hickory-smoked, thick cut will do the trick!

*Check out [Dugg Burger](#) of Dallas, Texas to build the perfect burger!*