

MUST-TRY

Hot Plates: Dugg Burgers at Dugg Burger

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March 11, 2015



Photo by: Farah
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The much-buzzed-about burger at East Dallas' just-opened **Dugg Burger** is so inventive, it's taken a couple of actual inventions to bring it to life. First, a special wood-handled tool nicknamed the Dugger creates the namesake dug-out top bun, slicing it so that a crater is formed to house any combo (or even all) of Dugg's 13 toppings. Then, since achieving a nice toast on the scooped-out part of the top bun is impossible on a traditional griddle, the bun is buttered and placed on a domed heating element that specially browns the crater and the rest of the bun perfectly. With a nice crust on it, the bun holds up well but also provides just the right give, thanks to the bread wizards at Village Bakery. There's even a happy ending for the scooped-out bits of bun: They're collected and turned into the bread pudding made from a family recipe of one of the owners.

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