

planoprofile

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THE MAGAZINE OF GOOD LIVING IN AND AROUND PLANO

bicycling
off the beaten path

14 restaurants
you have to try

gold medalist
Scott Hamilton

BEST.
SUMMER.
EVER!

We're up on the latest things culinary—new restaurants, cooking classes, chefs and more.
BY COLBEA SMITH

DIGG THE DUGG

Plano's newest (and quite possibly most innovative) burger joint opened its doors in mid-May. Owners Jeff Braunstein, Martin Hennessy, Jeremy Samson and Scott Terraciano-Spence were delighted to make Plano the fast-casual

restaurant's second home after a successful 2015 opening in East Dallas. Dugg Burger completely renovated a space in Berkeley Square near Park Boulevard and Ohio Drive.

"We've always had our eye on Plano. We love Plano from a trade-area standpoint; the community is very proud of their restaurants. A lot of corporations and great people," said Jeff Braunstein, managing partner.

"Simple, yet exceptional" is the Dugg motto, which is apparent in their décor, menu and food. Dugg offers a selection of local craft beer, wine, burgers (duh!), fries, shakes and more. Let's go through the Dugg Burger line together.

Choose your meal and pay at the front (burger, \$7.75; combo with fries and a drink, \$10.75; combo with fries and a canned beer or glass of wine, \$13.75) before walking through a build-as-you-go-style line. Although

they're not on the menu, a salad or a grilled cheese is also available. The experience is super laid back, as if you're grilling burgers in the backyard, except the work's being done for you. Feel free to drink your adult beverage in line.

At Dugg Burger, they dig out the top portion of the Empire Baking Company brioche bun. Then the Dugg team fills the "dugg out" bun with your choice of any 12 toppings including fire-roasted jalapeños, hickory-smoked bacon, caramelized onions and Dugg sauce. The toppings are kept warm in La Creuset cookware on a hot slab of marble. A final topping that changes frequently, called Lucky 13, adds a hint of surprise to the menu; past examples are guacamole, roasted brussel sprouts and a fried egg. "My all-time favorite Lucky 13 was marshmallow fluff with habanero sauce," said Greg Watson, operations manager. All toppings are included in the price, so stack on as much or little as you'd like. The sauces are made in-house too.

This topping-picking process allows your burger to be cooked simultaneously so both the patty and toppings are as warm as possible when it reaches its final destination, your mouth.

The beers rotate every two to three weeks and are chosen only from breweries within 50 miles of the area. They stay local with their milkshakes, too, using Plano's own Henry's Ice Cream (see the next page) as the main ingredient for the delicious treat. What do they do with the extra lightly buttered brioche bun that's "dugg out?" It's made into a bread pudding topped with warm caramel sauce created using one of the founder's mother's personal recipes.

Eat inside the 3,000-square foot space, or take a seat on the nice patio complete with ceiling fans. When you're finished, leave your tray; the Dugg team will pick up after you. 🍷 "dugg burger"

Dugg Burger

4701 W. Park Blvd, #110
Plano, Texas 75093

Sunday–Thursday 11 a.m.–9 p.m.
Friday–Saturday 11 a.m.–10 p.m.

duggburger.com



Top: A Double Dugg Burger. Center: Toppings in a "dugg-out" top bun make for less vertical burger. Bottom: Where does the extra bread go? Why, into caramel bread pudding, of course.

WE ALL SCREAM FOR...

I'm sure we can all agree we've had Henry's Homemade Ice Cream, and if you haven't been to his only store located in Plano, then I can almost guarantee you've eaten his ice cream at a restaurant.

Henry opened the original location in 1985 in Philadelphia, but when he moved to Plano in 1992 Henry felt there was a lack of authentic, homemade ice cream and opened up shop. "We use the best ingredients in our ice cream. We are the only one I know of



who use real fruit; a lot of people use imitations and sweeteners," Henry told me. "It costs 30 cents for two ounces of sweeteners or powders, and it costs \$6 for one batch of fresh strawberries."

And boy, you can taste the difference. The 700 restaurants he serves

annually think so, too. That's right. His 3,000-square-foot Plano store serves not only the customers that walk through the door, but also local catering services and restaurants from Shreveport to Albuquerque to San Antonio to Oklahoma City and everywhere in between. A few restaurants Henry serves are The Great Outdoors, La Hacienda Ranch, Humperdinks, and his newest client, Dugg Burger. Impressive.

The ice cream shop is home to an extensive selection of flavors, including Black Raspberry, Bubble Gum, and Corn & Avocado which he makes for the restaurant Meso Maya. The flavor of the summer is Senator Shapiro's TX Praline. You can create your own flavor too at a minimum size of a half gallon for only \$12.79! Seriously. This isn't a joke. Craving Cinnamon ice cream with pecans and gummy bears? Or, Wedding Cake with cookie dough? Henry's got ya covered.

Ice cream isn't all that Henry has to offer, either. He's got sherbet, sorbet, Hirsch's Meats hot dogs and other small bites, as well as shirts for sale that proclaim, "Ice cream makes you pretty!" For anyone else that's never

known the difference between sherbet and sorbet, "Sherbet (pronounced *sherbert*) contains one to three percent milkfat from milk or cream, and sorbet contains below one percent and is referred to as water ice. They're both fruit-based." As a reference, ice cream is made from 3–10% milkfat. [Q "henry's ice cream"](#)

Henry's Homemade Ice Cream

3100 Independence Pkwy., #215
Plano, Texas 75075

Monday–Sunday 11 a.m.–9:30 p.m.
Summer weekend hours: Saturday–
Sunday 11 a.m.–10:15 p.m.

henryshomemadeicecream.com