

THE NEW BURGER AWARDS OF 2015 (SO FAR)

BY NICK RALLO

WEDNESDAY, SEPTEMBER 2, 2015

What are you doing tonight? If you don't have plans, do you want to grab a burger? I was thinking we could eat and talk about how the Earth's surface is drying up like a premium saltine. Could we take a few minutes and weep openly for the walruses — huddling together on a shrinking patty of ice — while we feed each other great walls of cheeseburger? How's 7:30?

The end could come any day now, so let's talk for a second about the great new cheeseburgers that have appeared on our menus in 2015. Buttery, towering icons have erupted from the ground! Burgers griddled and delicious from great wizards of meat! There is a lot to anticipate this fall, of course, including chef John Tesar's The Royale and Blythe Beck's Pink Magnolia, but let's give burger credit where it's due.

Presenting! Awards for the new burgers of 2015 (so far).



Nick Rallo

Dugg's Burger comes on a Village Bakery Co. bun with a scooped-out center.

Best Concept Burger - **Dugg Burger**

Just remember: Don't shout "JUST NEED BURGER." Deep breaths. That's how I consoled myself while standing in Dugg Burger's ordering stage, where you can see how they're reverse-engineering their burger concept. Refrain from screaming and running. Here's an attempt at a breakdown, so you get the concept and don't have a nutty:

- 1) A scoop of bun is removed from the top bun's center mass.
- 2) A metal pike, looking like something from Medieval Times basement, toasts the divoted bun.
- 3) Pick burger toppings.
- 4) Make burger go into mouth. It's simple, a little weird, and good. Try it.

9540 Garland Rd #407