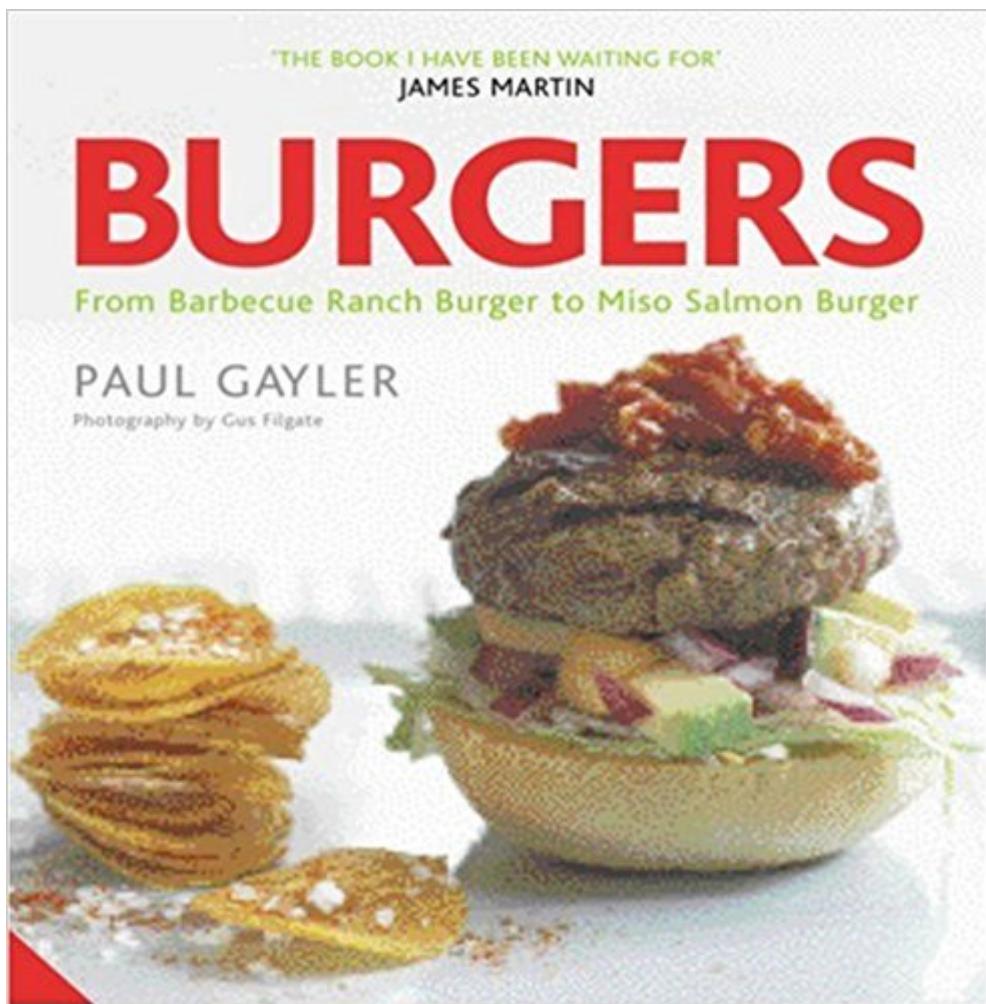


The book was found

# Burgers: From Barbecue Ranch Burger To Miso Salmon Burger



## Synopsis

Proving that there's more to the burger than just beef on a bun, this colorful collection reveals 100 delicious and imaginative burger recipes with influences from around the world. From Tandoori lamb koftas, tasty fish cakes, and scrumptious vegetarian options, this delicious guide illustrates that there is a burger for every taste and that the world's favorite food can be easily transformed with a little innovative creativity and preparation. With additional advice on accompaniments such as salsas, chutneys, relishes, and dips, as well as the different styles of bread that can be used to complete a culinary creation, this beautifully presented guide is replete with colorful photographs and recipes that areÂ mouthwateringly good.

## Book Information

Paperback: 144 pages

Publisher: Aurum Press (June 1, 2010)

Language: English

ISBN-10: 1906417261

ISBN-13: 978-1906417260

Product Dimensions: 8 x 0.5 x 9 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 5.0 out of 5 starsÂ  [See all reviewsÂ \(1 customer review\)](#)

Best Sellers Rank: #831,469 in Books (See Top 100 in Books) #242 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #491 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #553 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

British chef Paul Gayler cooks up an appetizing array of 68 burgers in his latest culinary adventure, *Burgers*: From Barbecue Ranch Burger to Miso Salmon Burger and demonstrates that the classic burger doesn't have to beef up to be tasty. With a heavy focus on the inventive, the book's burger sections - beef, more meat (primarily lamb and poultry), fish and vegetarian - offer a burger option for every palette. Gayler creates unique twists, including the cordon bleu burger sprinkled with caramelized apple chunks, the Lebanese kibbeh burger served with a side of smoked chilies and white bean hummus, a New Orleans po'boy topped with a Creole slaw, and black bean koftas doled out in dried corn husks. The opening pages guide both the burger beginner and the seasoned servant through the history of hamburgers, tips for selecting the best ingredients, and preparation

methods. Gayler stuffs a lot of pertinent information in these pages. The final chapter shares recipes for all side dishes the chef dishes up. A wide variety of sauces, salsas and relishes make the mouth water. The salad, potato and bread recipes work as complementary sides for any meal. Beautiful, hunger-inducing photographs by Gus Filgate make this cookbook worth devouring. I've attempted several recipes and this cookbook is one staple I'll keep stocked in my kitchen. Originally published for San Francisco / Sacramento Book Review

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Atomic Ranch: Design Ideas for Stylish Ranch Homes  
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Second Chance Ranch: An Inspirational Western Romance (Three Rivers Ranch Romance Book 1)  
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