The 2017 Blended Burger Project™ has concluded, but you can still check out all of the delicious entries at jamesbeard.org/BlendedBurgerProject.

“The Blended Burger Project™ is a phenomenal opportunity for chefs to make their burgers more plant-forward and for patrons to discover how their favorite foods can be made healthier and more sustainably, simply by substituting 25%-50% mushrooms into the meat. Independents, chains, upscale eateries, diners, colleges & universities, food trucks and chef-driven concepts — in the heart of cities, suburbs and small towns — all developed thoughtful and creative blended burgers. We congratulate and appreciate all those who took part.”

Kristopher Moon, Vice President, James Beard Foundation

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“To highlight our local farmers at the national level and to continue to educate our guests about more sustainable foods...and to raise awareness of the JBF’s efforts, which personally I find as a chef even more relevant than ever today.”
- Chef Phillip Craig Thomason, VINTAGE Kitchen

“We are always looking for opportunities to promote more sustainable options on our menu, across all proteins and vegetables. We are excited to increase our participation with the James Beard Foundation and the work it does.”
- Chef Bud Taylor, The Bistro at Topsail

“The Backyard Burger
Grassfed beef blended with confit oyster mushrooms, aged double cheddar and cracklin’, charred ramp mayo, bacon rust, cab franc molasses, crispy hayman potato straws, coffee salt, demi-pain perdu and brown butter mornay, cooked in a cast iron skillet.

- Chef Bud Taylor, The Bistro at Topsail

It’s a point of difference that makes a difference.