

Celebrate

The James Beard Foundation's 5th Annual

BLENDED BURGER PROJECT™

is back!

*It's your opportunity to make a difference, win a chance to cook at the historic James Beard House and \$5,000.**

Blend at least 25% cultivated mushrooms into your burger to create a healthier, more sustainable, and tastier burger.

Registration is now open, sign up at jamesbeard.com/blendedburgerproject



Visit blenditarian.com to learn more about the Blended Burger Project™

*See Official Contest Rules on www.jamesbeard.org/blendedburgerproject for details including eligibility, judging criteria, and voting requirements. Ends on July 31, 2019. Photo credit: Blended Burger Project™ Winner Burghers Restaurant, Pittsburgh; The Fox Chapel Blended Burger

**JAMES
BEARD
FOUNDATION**





The 4th Annual BLENDED BURGER PROJECT™ WINNERS



Curb Side Bistro, Odessa, TX **El Tejano Borracho (The Drunken Texan)**

A 70/30 blend of ground beef and mushrooms topped with pulled pork, tangy barbecue sauce, jalapeño and mushroom corn fritter, cilantro ranch, pickled red onions, and a mushroom white queso cheese sauce all sandwiched between toasted brioche buns.

“The blended burger is a great example of how plant-forward dishes can not only be sustainable, but also incredibly craveable. We are excited for the Blended Burger Project™ competition to achieve this five-year milestone – and we look forward to discovering and sampling the creative entries from participating restaurants.”

- Katherine Miller, VP of Impact,
James Beard Foundation.



Courtyard Cafe at Raymond James, St. Petersburg, FL

Smokey Mushroom Venison Blended Burger

A blend of venison, angus beef and hen-of-the-woods mushrooms—chargrilled, seasoned with Alder-smoked sea salt, cracked pepper, and porcini mushroom powder placed on a sourdough pretzel roll with beet ketchup and topped with smoked Tillamook cheddar and wild ramp béarnaise, white queso cheese sauce.



Toltec Brewing, Albuquerque, NM **The Royale**

New Mexico brisket and roasted crimini patty topped with aged white cheddar, Young Guns New Mexico green chile, herb and ancho mayo, applewood bacon, fried egg, and heirloom tomato on a jalapeño brioche bun.



Burgh'ers Restaurant, Pittsburgh, PA **Fox Chapel**

This blended burger consists of a 75/25 blend of local grass-fed beef to local roasted mixed mushrooms topped with goat cheese, pickled red onion, avocado, spring mix, and a balsamic glaze.



The Bearded Chef, Palm Bay, FL **Thai My-Shroom**

An umami bomb made with mushrooms blended with beef and pork; spiked with ginger, lemongrass, cilantro, and bird's eye chile. Topped with a spicy Thai ketchup, pickled enoki mayo with mushroom-cured egg yolks and smoked maitake bacon on a toasted mushroom dusted brioche.