

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 Burgh'ers 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—char-grilled, 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.