

# America Celebrates The 100th Anniversary Of The Hamburger

(NAPSA)—This year the hamburger and bun celebrate their diamond anniversary debut at the St. Louis Worlds Fair of 1904. Legend holds that America's favorite barbecue food was born when Mongolian and Turkish tribes (known as Tartars) began shredding beef and placing it under their horses' saddles to be tenderized as they rode. Thankfully, Americans prefer to place their beef under a bun, but this timeless treat still manages to find itself partnered with interesting toppings. Crisp onion rings, grilled onions and all-meat chili are just a few of the over one million topping combinations served across the nation's top family-friendly restaurants such as Johnny Rockets.

"The Original Hamburger that was introduced in 1904 can still be enjoyed the old-fashioned way," said Mike Shumsky, chairman and CEO, The Johnny Rockets Group, Inc. "Today, we serve hamburgers in over one million different ways to accommodate our customers, while holding tight to the tradition set 100 years ago!"

Johnny Rockets features the Original Hamburger that embodies the tasty simplicity of the first hamburger from 1904. Stop by and celebrate the 100th anniversary



of the hamburger at Johnny Rockets during National Hamburger Month in May. Johnny Rockets would like to share its famous recipe for the Original Hamburger for all Americans to enjoy.

## **The Johnny Rockets Original Hamburger Recipe:**

**½-pound fresh ground beef, seasoned, hand pressed and grilled, fresh lettuce, tomato slice, chopped onion, sweet relish, dill pickle, mustard, mayonnaise and a fresh hamburger bun. For optimum results, set the grill temperature at 375 degrees, sear the hamburger meat for 30 seconds on each side, press three times then cook for three minutes, flip the hamburger over and cook for an additional 3 minutes.**