

# Gourmet Made Simple

## Giving The Classic Burger A Gourmet Makeover

(NAPSA)—Food trends may come and go, but burgers continue to sizzle—especially as grilling season heats up. One of the reasons for the burger's longevity is its amazing versatility. While some grill masters may find the no-frills, classic cheeseburger perfect in its simplicity, others like to add a little pizzazz to their patties, turning the classic burger into an innovative gourmet offering—with the help of ethnic flavor profiles, seasonal ingredients and other influences.

If your taste buds lean more toward the gourmet, you can give your burger some extra flair by adding fresh and innovative ingredients. Here are some tips on how to make a burger gourmet:

- Instead of a traditional bun, try an herb-encrusted bun to bring out the flavor of the burger.

- Get creative with ingredients, mixing sweet and salty tastes, or sweet and spicy. Examples include bacon and tomato, barbecue sauce and cheddar cheese, or mango and spicy jerk sauce.

- Take the flavors you love at a favorite restaurant, such as basil, balsamic vinegar and garlic, and integrate them into your gourmet burgers at home.

Over the years, Red Robin, a leader in the gourmet burger department, has added Latin, Italian and Asian influences to its signature burgers—always using the freshest ingredients from vegetables to sauces. The Banzai Burger, that includes Asian flavors and has been on the menu for more than 35 years, may have been ahead of its time, but it remains a classic.



**Adding fresh and innovative ingredients can help turn an ordinary burger into a gourmet treat.**

### The Banzai Burger

- 1 large gourmet, sesame seed bun, toasted**
- Mayonnaise**
- 1 vine-ripened tomato, sliced**
- ½ lb. ground beef, 80 percent lean or above, made into a patty**
- ¼ oz. thick teriyaki sauce**
- 2 large pineapple rings, marinated in teriyaki sauce**
- Iceberg lettuce, thinly shredded**
- 2 slices cheddar cheese**

**Before cooking burger, pre-heat grill. Grill patty to minimum internal temperature of 160° F for a minimum of 15 seconds to maximize flavor and juiciness. Coat patty with teriyaki sauce and cover one side of patty with cheese slices. Allow cheese to melt completely. Grill pineapple rings on both sides. Spread mayonnaise on both bun halves. On bottom bun, stack burger, tomato slices, pineapple rings and shredded lettuce. Cover with top bun. Serve with steak fries or your favorite side.**

To find out more, visit [www.redrobin.com](http://www.redrobin.com).