

# For Immediate Release

## Winning Blended Burgers Take Center Plate at James Beard House Celebration

***Dinner recognizes five winners of the third annual Blended Burger Project™, featuring chefs blending mushrooms with meat for more delicious, nutritious and sustainable burgers***

**New York City (Jan. 8, 2018)** – The James Beard Foundation will honor five restaurants nationwide for creatively re-imagining the iconic burger in the third annual Blended Burger Project, a competition challenging chefs to blend finely chopped mushrooms with meat for more delicious, nutritious and sustainable burgers.

The 2017 [Blended Burger Project](#) featured original blended burgers by chefs at 414 restaurants in 45 states. Consumers placed more than 400,000 online votes for their favorites. The top five vote recipients will be cooking and serving their winning burgers to attendees at the January 23 “Blended Burger ‘Bun’anza” at the historic James Beard House. This is the first time winners of the annual Blended Burger Project will be featured at an open-to-the-public James Beard House dinner. Winners are:

- **The Bistro at Topsail, Surf City, N.C.** Chef Bud Taylor’s Goomba Burger is comprised of local grass-fed beef blended with confit oyster and portabella mushrooms, topped with havarti, shiitake “bacon,” lemongrass aioli, heirloom tomato, baby arugula on a house baked bun.
- **Houston Yacht Club, La Porte, Texas.** Chef Petros Jaferis’ Greeklisk Burger features beef chuck, cremini mushroom, and caper patty on a brioche bun – with basil aioli with feta melted over the patty, topped with a mini Greek salad and paprika oil.
- **Cedar’s Café, Melbourne, Fla.** Chef Toni Elkhouri’s Brevard’s Taste of Summer Burger features blended mushrooms and lamb on an apricot and liquid smoke glazed bun, sour cherry mustard, basil, brie cheese, and an herb lemon caper walnut relish.

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Social: #BlendedBurgerProject  
High Res Blended Burger Images Available



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- **Bareburger, New York City.** Chef Jon Lemon's Porchetta Burger is a 50/50 mushroom and wild boar blend, topped with a black-garlic aioli, broccoli rabe, oven-roasted tomatoes, and aged provolone cheese on a ciabatta bun.
- **VINTAGE Kitchen, Norfolk, Va.** Chef Phillip Thomason's Backyard Burger includes a grass-fed beef blended with confit oyster mushrooms, aged double cheddar and charred ramp mayo, bacon rust, cab franc molasses, Hayman potato straws, coffee salt, demi-pain perdu, and brown butter mornay.

"The Blended Burger Project has helped to support the national movement toward chefs developing more plant-forward, sustainably produced dishes, and patrons seeking healthier, more earth-friendly foods," said Kristopher Moon, vice president, James Beard Foundation. "We are excited to recognize the innovative work of these five winning restaurants, and look forward to building upon the project's success with the upcoming fourth annual Blended Burger Project."

For ideas and inspiration for making blended burgers at home, visit [www.Blenditarian.com](http://www.Blenditarian.com).

## About the James Beard Foundation

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Get food news, recipes, and more at the James Beard Foundation's [blog](#), or subscribe to the free digital newsletter [Beard Bites](#). Follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#), and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation's [Livestream](#) channel. Find more JBF-related video on the Foundation's [YouTube](#) channels.