



Wicked Good Burgers: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty

Andy Husbands, Chris Hart, Andrea Pyenson

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Wicked Good Burgers ain't your daddy's patty on a bun. The upstart Yankee team that revolutionized barbecue with their upset win at the Jack Daniel's World Championship Invitational turns their talents to burgers. *Wicked Good Burgers* fearlessly incorporates new techniques, inspirations, and ingredients to take the burger to the next level—whether it's the Meatloaf Burger on Pretzel Bread with Cabernet Mustard or the Island Creek Burger with Oysters and homemade cocktail sauce. You'll learn the art and science of freshly grinding meats—from beef to lamb to goat—for the ultimate juicy burger as well as cooking methods such as smoking, grilling, griddling, and sous vide that impart distinctive flavor.

Wicked Good Burgers: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty Details

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From Reader Review Wicked Good Burgers: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty for online ebook

Connie Murphy says

What an amazing book! Received this as a giveaway and have already made several items...The recipes are easy to follow...items are readily available and the end product is tasty good! This is going to be used all summer!

Bettie? says

The close ups of the butchery sequence held just a tad too much for me, yet for the men in my life this book is a good addition to the reference library.

Kadian says

Wicked Good Burgers is a great book to read if you're a meat lover, you need evidence to convince your friend to love meat, or if you need new recipes. I saw this book and I thought it was going to tell me stuff about burgers I already knew it turns out I didn't know anything. Some things I learned from this book was how to find new ways to flavor burgers. For example adding season while it is on the grill. I also found out that you can before you cook it mix meats and it actually taste great.

This book doesn't have any characters but it has great recipes. My favorite recipe in this book is about the mixing of flavors. There was one I tried out and it was delicious. The recipe was about before putting your burger on the grill you put spices/seasonings (any) on it wrap it in foil and put on the grill and when it's done take it off. Then put any other meat on it I put some crispy bacon it was good. I also thought that you could mix the raw meat. These are some reason I think you should read this book. I thank Andy Husbands for this book.

Kamal Anwar says

I enjoyed the pictures! Probably gonna try the burger wrapped in tortilla.

Madnad says

Andy Husbands, the chef/owner of Boston restaurant Tremont 647, has put together this amazing collection of burger recipes.

When I first mentioned the title of this book to my husband, he started salivating. I have to say, I did a little too. This book is jammed with recipes for many types of burger, along with the perfect side dishes and even some tasty buns. If you are planning on throwing a BBQ this summer, then this could just be the book for you.

The first chapter is all you ever need to know about making your own burgers, down to how to grind your own meat and what equipment you will need. Next follows some staples of Husband's restaurant along with a selection of sides. Further chapters include recipes of other classic with a twist, fish burgers, and burgers with an international flavour. The final chapter covers Frappes, or milkshakes.

The photos are well shot and simple, and allow the food to be the star rather than be cluttered up with props. The recipes themselves are fairly easy to follow, especially if you have taken the time to read the informative first chapter.

This is a recipe book covering the various faces of the American classic – the burger. This is reflected in the description of the ingredients, and the measurements are primarily in US cups, yet accommodatingly, the grams/mls are also included.

The only thing I struggled with is that quite a few of the ingredients mentioned are impossible to get hold of in the UK. The first burger recipe, the 'perfect burger', includes the addition of something called 'fifth dimension powder'. The recipe of the curiously sounding spice mix is included in the book, but three out of the five ingredients you can't get in the UK, so it is difficult to fully replicate any of the recipes.

The recipes in the book are great, and if you want to stretch your BBQ muscles and try your hand at something a little different to the plain beef burger, then this is the book for you.

Now all we need is for the weather to get better...
