

# Food & Wine

AUGUST 1994 \$2.95

THE TOP NEW CHEFS  
IN AMERICA

SUMMER  
pies

BEST  
BURGERS

JAZZY  
POTATO  
SALADS



# best burgers

FIVE REGIONAL RESTAURANT RECIPES THAT SIZZLE

Nothing makes you feel more like a red-blooded American than biting into a juicy hamburger. Bankers in pin-stripes devour burgers at the '21' Club in Manhattan; teenagers in pickup trucks gobble them at Judd's Grub Drive-in in Lander, Wyoming. The burger has a potent appeal that only die-hard vegetarians can ignore. Market researchers back this up: The NPD Group, a company in Chicago that tracks eating trends, says that hamburgers were among the fastest growing categories of food ordered in U.S. restaurants in 1992 and 1993.

18th century merchant sailors from Germany developed a taste for Russian steak tartare. They brought the recipe home with them and passed it along to German cooks, who adapted it by mixing the raw meat with onions and cooking it lightly. Most Germans immigrated to America via Hamburg, and so the recipe they carried with them became known as Hamburg-style steak. There's still controversy about who first placed the meat between two slices of bread, but many historians credit vendors at the 1904 St. Louis world's fair.

Since 1904, Americans in different parts of the country have adapted the burger to their own regional tastes.

PHOTOGRAPHS BY CHRISTOPHER BAKER