

For Immediate Release

Andrew Zimmern Among Prestigious Panel of Judges for James Beard Foundation's 2018 'Blended Burger Project™' Competition

Restaurants Can Enter at jamesbeard.org/blendedburgerproject

NEW YORK (May 16, 2018) – As the James Beard Foundation's annual Blended Burger Project™ grows in restaurant participation, the Foundation has named a prestigious panel of judges to help select this year's top mushroom + meat* blended burgers:

- Antoinette Bruno, CEO and Editor in Chief, StarChefs.com.
- Susan Westmoreland, Culinary Director, Good Housekeeping.
- Andrew Zimmern, TV personality, chef, writer and teacher.

Now in its fourth year, the Blended Burger Project challenges restaurants nationwide to create and menu burgers featuring at least 25 percent chopped, cultivated mushrooms for a dish that is more delicious, nutritious and sustainable.

Restaurants can register for the competition today at: www.jamesbeard.org/blendedburgerproject/register.

Beginning May 28, and continuing through July 31, customers can visit participating restaurants to try a blended burger and vote for their favorites online. In August, the judges will review the 20 burgers with the most online votes and select five top winners based on most creative use of mushrooms, best flavor profile and best presentation. In the fall, the winning restaurants' chefs will serve their burgers at a celebratory event at the James Beard House in New York City.

Since the Blended Burger Project launched three summers ago, nearly 1,000 restaurants have taken part, and burger fans have collectively voted more than two million times for their favorite entries. In addition, blended burgers have placed atop numerous culinary trend lists and have been added to menus at independent restaurants and chains nationwide.

"We are incredibly thrilled Andrew, Antoinette and Susan will be a part of the Blended Burger Project judging process this year by selecting the winning burgers," said James Beard Foundation vice president Kris Moon. "Each has played a critical role in advancing the food conversation and inspiring chefs and diners alike. It's an honor to have them as our first-ever panel of judges at a moment in which blended burgers are ascending in awareness as a more sustainable, nutritious option for burger lovers and all-around culinary enthusiasts."

James Beard Foundation conducts the annual competition in collaboration with the Mushroom Council. Visit jamesbeard.org/blendedburgerproject to read the [Official Contest Rules](#), including eligibility requirements, voting and judging criteria.

*Or other protein, see [Official Contest Rules](#) for details.

**No purchase necessary. Ends at 11:59:59 PM ET on 7/31/18. Visit jamesbeard.org/blendedburgerproject to view Official Rules, including eligibility requirements, judging criteria to cast your vote and the list of participating restaurants.

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Social: #BlendedBurgerProject
High Res Blended Burger Images Available

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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. 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.

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