

# JAMES BEARD FOUNDATION

## Prestigious Panel of Judges Select Five Winning Restaurants in James Beard Foundation's 2018 Blended Burger Project™

NEW YORK (August 22, 2018) – 350 restaurants. 250,000 consumer votes. Three prestigious judges. One simple ingredient: finely chopped fresh mushrooms. Today, the [James Beard Foundation](#) announces the five winners in its [4<sup>th</sup> Annual Blended Burger Project™](#) competition, which featured chefs from all restaurant categories developing and menuing their take on a mushroom and meat\* blended burger.

Restaurants nationwide participated in the summer-long initiative, which featured esteemed high-end eateries, casual diners, prominent hotel chains like Omni and Hilton, business operations including Pinterest and Twitter, universities such as Michigan State and USC, quick service chains like SONIC, and notable top chefs such as Stephanie Izard and Kimball Musk participating.

Launching Memorial Day, customers voted for their favorite burgers through July 31. This month, a panel of judges—**Andrew Zimmern**, James Beard Award–winning TV personality; **Susan Westmoreland**, Culinary Director, *Good Housekeeping*; and **Antoinette Bruno**, Editor-in-Chief, *StarChefs*—reviewed the 20 burgers which received the most votes to determine this year's five winners, who will cook their blended burgers at the historic James Beard House in New York City on October 18.

“We were thrilled at the wide array of creative recipes and types of eateries that took part in this year's competition,” said Kris Moon, chief operating officer of the James Beard Foundation. “Adding fresh, chopped mushrooms to the burger patty makes the traditional burger much more flavorful and sustainable—a change James Beard Foundation stands behind. We congratulate the winners and are grateful for all restaurants and chefs that took part.”

The winning restaurants are:

- **The Bearded Chef, Palm Bay, FL** The “Thai My-Shroom” is an umami bomb Thai burger made from Florida-grown Monterey Mushrooms blended with beef and pork; spiked with ginger, lemongrass, cilantro, and bird's eye chile; with a spicy Thai ketchup, pickled enoki mayo with mushroom-cured egg yolks and smoked maitake bacon on a toasted mushroom dusted brioche.

### For Immediate Release

Blended Burger Project Contact:  
Eric Davis  
[Eric@flmharvest.com](mailto:Eric@flmharvest.com)  
612.424.7545

James Beard Foundation Contact:  
Diane Stefani or Raquel Hochroth  
[Diane@rosengrouppr.com](mailto:Diane@rosengrouppr.com)  
[Raquel@rosengrouppr.com](mailto:Raquel@rosengrouppr.com)  
212.255.8455

Social: #BlendedBurgerProject  
High-Res Blended Burger Images Available



- **Burgh'ers Restaurant, Pittsburgh, PA** The “Fox Chapel” blended burger consists of a 75/25 blend of local grass-fed beef to local roasted mixed mushrooms topped with goat cheese, pickled red onion, avocado, spring mix, and a balsamic glaze.
- **Courtyard Cafe at Raymond James, St. Petersburg, FL** “Smokey Mushroom Venison Blended Burger” blends farm-raised New Zealand venison, angus beef and hen-of-the-woods mushrooms—chargrilled, seasoned with Alder-smoked sea salt, cracked pepper, and porcini mushroom powder placed on a sourdough pretzel roll with beet ketchup and topped with melted smoked Tilamook cheddar and wild ramp béarnaise.
- **Curb Side Bistro, Odessa, TX** “El Tejano Borracho” (The Drunken Texan) is a 70/30 blend of ground beef and mushrooms, including shiitake, white button, and portabella; topped with pulled pork, tangy barbecue sauce, jalapeño and mushroom corn fritter, cilantro ranch, pickled red onions, and a mushroom white queso cheese sauce all sandwiched between toasted brioche buns.
- **Toltec Brewing, Albuquerque, NM** “The Royale” features New Mexico brisket and roasted crimini patty topped with aged white cheddar, Young Guns New Mexico green chile, herb and ancho mayo, applewood bacon, local fried egg, and heirloom tomato on a jalapeño brioche bun.

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

\*Or other protein.

## About the James Beard Foundation

The James Beard Foundation’s mission is to celebrate, nurture, and honor chefs and other leaders making America’s food culture more delicious, diverse, and sustainable for everyone. For more than 30 years the Foundation has accomplished this mission through programs that highlight food’s central role in our lives. In addition to hosting guest-chef dinners throughout the year at the historic James Beard House in New York City, the Foundation administers the James Beard Awards; grants scholarships for culinary students; produces national events that include Taste America; and creates educational programs for the culinary community and food lovers. The Foundation addresses the growing challenges facing our food system through its Impact Programs, which include the Leadership Awards; Chefs Boot Camp for Policy and Change; Issue Summits; and Culinary Labs. Industry issues, such as gender imbalance and diversity in culinary leadership, are addressed through our Industry Programs. For more information, please visit [jamesbeard.org](http://jamesbeard.org) and follow @beardfoundation on [Instagram](https://www.instagram.com/beardfoundation), [Twitter](https://twitter.com/beardfoundation), and [Facebook](https://www.facebook.com/beardfoundation).