About hamburger:

A hamburger or burger is a sandwich consisting of one or more cooked patties of ground meat, usually beef, placed inside a sliced bread roll or bun. The patty may be pan fried, barbecued, or flame broiled. Hamburgers are often served with cheese, lettuce, tomato, bacon, onion, pickles, or chiles; condiments such as mustard, mayonnaise, ketchup, relish, or "special sauce"; and are frequently placed on sesame seed buns. A hamburger topped with a slice of cheese is called cheeseburger.[1]

The term "burger" can also be applied to the meat patty on its own, especially in the UK where the term "patty" is rarely used, or the term can even refer simply to ground beef. The term may be prefixed with the type of meat or meat substitute used, as in "turkey burger", "bison burger", or "veggie burger".

Hamburgers are sold at fast-food restaurants, diners, and specialty and high-end restaurants (where burgers may sell for several times the cost of a fast-food burger, but may be one of the cheaper options on the menu). There are many international and regional variations of the hamburger.

History:

According to Congresswoman Rosa DeLauro, the hamburger, a ground meat patty between two slices of bread, was first created in America in 1900 by Louis Lassen, a Danish immigrant, owner of Louis' Lunch in New Haven, Connecticut. There have been rival claims by Charlie Nagreen, Frank and Charles Menches, Oscar Weber Bilby, and Fletcher Davis.White Castle traces the origin of the hamburger to Hamburg, Germany with its invention by Otto Kuase. However, it gained national recognition at the 1904 St. Louis World's Fair when the New York Tribune referred to the hamburger as "the innovation of a food vendor on the pike".No conclusive argument has ever ended the dispute over invention. An article from ABC News sums up: "One problem is that there is little written history. Another issue is that the spread of the burger happened largely at the World's Fair, from tiny vendors that came and went in an instant. And it is entirely possible that more than one person came up with the idea at the same time in different parts of the country."

Variations

See also: List of hamburgers

Burgers can also be made with patties made from ingredients other than beef.[37] For example, a turkey burger uses ground turkey meat, a chicken burger uses ground chicken meat. A buffalo burger uses ground meat from a bison, and an ostrich burger is made from ground seasoned ostrich meat. A deer burger uses ground venison from deer.[38]

A veggie burger, garden burger, or tofu burger uses a meat analogue, a meat substitute such as tofu, TVP, seitan (wheat gluten), quorn, beans, grains or an assortment of vegetables, ground up and mashed into patties.

United States and Canada

See also: Cheeseburger, Chili burger, and History of the hamburger in the United States

A hamburger served in New York with arugula on a ciabatta roll

Miniature hamburgers ("sliders")

In the United States and Canada, burgers may be classified as two main types: fast food hamburgers and individually prepared burgers made in homes and restaurants. The latter are often prepared with a variety of toppings, including lettuce, tomato, onion, and often sliced pickles (or pickle relish). French fries often accompany the burger. Cheese (usually processed cheese slices but often Cheddar, Swiss, pepper jack, or blue), either melted directly on the meat patty or crumbled on top, is generally an option.

Condiments might be added to a hamburger or may be offered separately on the side including mustard, mayonnaise, ketchup, salad dressings and barbecue sauce.

Other toppings include bacon, avocado or guacamole, sliced sautéed mushrooms, cheese sauce and/or chili (usually without beans), fried egg, scrambled egg, feta cheese, blue cheese, salsa, pineapple, jalapeños and other kinds of chili peppers, anchovies, slices of ham or bologna, pastrami or teriyaki-seasoned beef, tartar sauce, french fries, onion rings or potato chips.

Standard toppings on hamburgers may depend upon location, particularly at restaurants that are not national or regional franchises.

Waffle House claims on its menus and website to offer many different ways of serving a hamburger.[citation needed]

Pastrami burgers may be served in Salt Lake City, Utah.[39]

A patty melt consists of a patty, sautéed onions and cheese between two slices of rye bread. The sandwich is then buttered and fried.

A slider is a very small square hamburger patty sprinkled with diced onions and served on an equally small bun. According to the earliest citations, the name originated aboard U.S. Navy ships, due to the manner in which greasy burgers slid across the galley grill as the ship pitched and rolled.[40][41] Other versions claim the term "slider" originated from the hamburgers served by flight line galleys at military airfields, which were so greasy they slid right through you; or because their small size allows them to "slide" right down your throat in one or two bites.

In Alberta, Canada a "kubie burger" is a hamburger made with a pressed Ukrainian sausage (kubasa).[42]

In Minnesota, a "Juicy Lucy" (also spelled "Jucy Lucy"), is a hamburger having cheese inside the meat patty rather than on top. A piece of cheese is surrounded by raw meat and cooked until it melts, resulting in a molten core of cheese within the patty. This scalding hot cheese tends to gush out at the first bite, so servers frequently instruct customers to let the sandwich cool for a few minutes before consumption.

A low carb burger is a hamburger served without a bun and replaced with large slices of lettuce, with mayonnaise and/or mustard being the sauces primarily used.[43][44][45]

A ramen burger, invented by Keizo Shimamoto, is a hamburger patty sandwiched between two discs of compressed ramen noodles in lieu of a traditional bun.[46]

Mexico

In Mexico, burgers (called hamburguesas) are served with ham[47] and slices of American cheese fried on top of the meat patty. The toppings include avocado, jalapeño slices, shredded lettuce, onion and tomato. The bun has mayonnaise, ketchup and mustard. In certain parts are served with bacon, which can be fried or grilled along with the meat patty. A slice of pineapple is also a usual option, and the variation is known as a "Hawaiian hamburger".

Some restaurants' burgers also have barbecue sauce, and others also replace the ground patty with sirloin, Al pastor meat, barbacoa or a fried chicken breast. Many burger chains from the United States can be found all over Mexico, including Carl's Jr., Sonic, as well as global chains such as McDonald's and Burger King.

United Kingdom and Ireland

Hamburgers in the UK and Ireland are very similar to those in the US, and the High Street is dominated by the same big two chains as in the U.S. — McDonald's and Burger King. The menus offered to both countries are virtually identical, although portion sizes tend to be smaller in the UK. In Ireland the food outlet Supermacs is widespread throughout the country serving burgers as part of its menu. In Ireland, Abrakebabra (started out selling kebabs) and Eddie Rocket's are also major chains.

An original and indigenous rival to the big two U.S. giants was the quintessentially British fast-food chain Wimpy, originally known as Wimpy Bar (opened 1954 at the Lyon's Corner House in Coventry Street London), which served its hamburgers on a plate with British-style chips, accompanied by cutlery and delivered to the customer's table. In the late 1970s, to compete with McDonald's,[48] Wimpy began to open American-style counter-service restaurants and the brand disappeared from many UK high streets when those restaurants were re-branded as Burger Kings between 1989 and 1990 by the then-owner of both brands, Grand Metropolitan. A management buyout in 1990 split the brands again and now Wimpy table-service restaurants can still be found in many town centres whilst new counter-service Wimpys are now often found at motorway service stations.

Hamburgers are also available from mobile kiosks, commonly known as “burger vans", particularly at outdoor events such as football matches. Burgers from this type of outlet are usually served without any form of salad — only fried onions and a choice of tomato ketchup, mustard or brown sauce.

Chip shops, particularly in the West Midlands and North-East of England, Scotland and Ireland, serve battered hamburgers called batter burgers. This is where the burger patty, by itself, is deep-fat-fried in batter and is usually served with chips.

Hamburgers and veggie burgers served with chips and salad, are standard pub grub menu items. Many pubs specialize in "gourmet" burgers. These are usually high quality minced steak patties, topped with items such as blue cheese, brie, avocado et cetera. Some British pubs serve burger patties made from more exotic meats including venison burgers (sometimes nicknamed Bambi Burgers), bison burgers, ostrich burgers and in some Australian themed pubs even kangaroo burgers can be purchased. These burgers are served in a similar way to the traditional hamburger but are sometimes served with a different sauce including redcurrant sauce, mint sauce and plum sauce.

In the early 21st century "premium" hamburger chain and independent restaurants have arisen, selling burgers produced from meat stated to be of high quality and often organic, usually served to eat on the premises rather than to take away.[49] Chains include Gourmet Burger Kitchen, Ultimate Burger, Hamburger Union and Byron Hamburgers in London. Independent restaurants such as Meatmarket and Dirty Burger developed a style of rich, juicy burger in 2012 which is known as a dirty burger or third-wave burger.[50]

In recent years Rustlers has sold pre-cooked hamburgers reheatable in a microwave oven in the United Kingdom.[51]

In the UK, as in North America and Japan, the term "burger" can refer simply to the patty, be it beef, some other kind of meat, or vegetarian.

Australia and New Zealand

This hamburger in a fast food restaurant in Auckland, New Zealand contains beetroot for flavor.

Fast food franchises sell American style fast food hamburgers in Australia and New Zealand. The traditional Australasian hamburgers are usually bought from fish and chip shops or milk bars. The hamburger meat is almost always ground beef, or "mince" as it is more commonly referred to in Australia and New Zealand. They commonly include tomato, lettuce, grilled onion and meat as minimum, and can optionally include cheese, beetroot, pineapple, a fried egg and bacon. If all these optional ingredients are included it is known in Australia as "burger with the lot".[52][53]

The only variance between the two countries' hamburgers is that New Zealand's equivalent to the "The Lot" often contains a steak (beef) as well. The condiments regularly used are barbecue sauce and tomato sauce. The McDonald's "McOz" Burger is partway between American and Australian style burgers, having beetroot and tomato in an otherwise typical American burger; however, it is no longer a part of the menu. Likewise, McDonald's in New Zealand created a Kiwiburger, similar to a Quarter Pounder, but features salad, beetroot and a fried egg. The Hungry Jack's (Burger King) "Aussie Burger" has tomato, lettuce, onion, cheese, bacon, beetroot, egg, ketchup and a meat patty.[54]

China

In China, restaurants such as McDonald's and KFC exist, which sell hamburgers.

Japan

MOS Burger rice burger

In Japan, hamburgers can be served in a bun, called hanbāgā (ハンバーガー), or just the patties served without a bun, known as hanbāgu (ハンバーグ) or "hamburg", short for "hamburg steak".

Hamburg steaks (served without buns) are similar to what are known as Salisbury steaks in the U.S. They are made from minced beef, pork or a blend of the two mixed with minced onions, egg, breadcrumbs and spices. They are served with brown sauce (or demi-glace in restaurants) with vegetable or salad sides, or occasionally in Japanese curries. Hamburgers may be served in casual, western style suburban restaurant chains known in Japan as "family restaurants".

Hamburgers in buns, on the other hand, are predominantly the domain of fast food chains such as American chains known as McDonald's and Wendy's. Japan has home grown hamburger chain restaurants such as MOS Burger, First Kitchen and Freshness Burger. Local varieties of burgers served in Japan include teriyaki burgers, katsu burgers (containing tonkatsu) and burgers containing shrimp korokke. Some of the more unusual examples include the rice burger, where the bun is made of rice, and the luxury 1000-yen (US$10) "Takumi Burger" (meaning "artisan taste"), featuring avocados, freshly grated wasabi, and other rare seasonal ingredients. In terms of the actual patty, there are burgers made with Kobe beef, butchered from cows that are fed with beer and massaged daily. McDonald's Japan also recently launched a McPork burger, made with U.S. pork. McDonald's has been gradually losing market share in Japan to these local hamburger chains, due in part to the preference of Japanese diners for fresh ingredients and more refined, "upscale" hamburger offerings.[55] Burger King once retreated from Japan, but re-entered the market in Summer 2007 in cooperation with the Korean owned Japanese fast-food chain Lotteria.

According to the Guinness World Records, a Japanese man,Takeru Kobayashi ate the most amount of hamburgers in three minutes on July 11, 2014.[1]

Unusual hamburgers

In May 2012, Serendipity 3 was recognized as the Guinness World Record holder for serving the world's most expensive hamburger, the $295 Le Burger Extravagant.[59]

At $499, the world's largest hamburger commercially available tips the scales at 185.8 pounds (84.3 kg) and is on the menu at Mallie's Sports Grill & Bar in Southgate, Michigan. It is called the "Absolutely Ridiculous Burger", which takes about 12 hours to prepare. It was cooked and adjudicated on May 30, 2009.[60]

A $777 Kobe beef and Maine lobster burger, topped with caramelized onion, Brie cheese and prosciutto, was reported available at Le Burger Brasserie, inside the Paris Las Vegas casino.[61]

New York chef Daniel Boulud created an intricate dish composed of layers of ground sirloin, foie gras, and wine-braised short ribs, assembled to look exactly like a fast-food burger. It is available with truffles in season.[34][62][63]

On September 2, 2012, the Black Bear Casino Resort near Carlton, Minnesota made the world-record bacon cheeseburger that weighed 2,014 pounds (914 kg). Guinness World Records verified the record for biggest burger.[64]

In Las Vegas, Nevada at the Heart Attack Grill there is a Quadruple Bypass Burger. The burger weighs two pounds and the name is derived from the fact that the burger is unhealthy.[65] The restaurant is known for being honest about the fact that their food is unhealthy. They allow people that weigh over 350 pounds (160 kg) to eat for free.[66]

On August 5, 2013, the first hamburger made from meat lab grown from cow stem cells was served. The hamburger was the result of research in the Netherlands led by Mark Post at Maastricht University and sponsored by Google's co-founder Sergey Brin. [67]

Menu

CLASSIC

Our original HBC burger relish, mayo, lettuce, tomato & red onion

CHEESE CLASSIC NEW

With a choice of either; Mature cheddar, American cheese, Red Leicester or Applewood smoked cheddar. Served with our original HBC burger relish, mayo, lettuce, tomato & red onion

PEANUT BUTTER AND BACON (n)

Peanut butter, smoked bacon, chilli jam, lettuce, tomato & red onion

ITALIAN NEW

Mediterranean sausage, mozzarella, red pesto, garlic mayo, rocket, tomato & red onion

HBC CHEESE & BACON NEW

Mature cheddar, smoked bacon, our smoky barbecue relish, mayo, lettuce, tomato & red onion

AMERICAN CHEESE NEW

Onion rings, HBC sauce, peppered pastrami, Swiss cheese, mayo, lettuce, tomato & red onion

PEPPERED BEEF

Onion rings, flat mushroom, caramelised red onion relish, peppercorn sauce, mayo & rocket

BLUE CHEESE & BACON NEW

Caramelised red onion relish, blue cheese, smoked bacon, blue cheese mayo & lettuce

AVOCADO & BACON

Our original HBC burger relish, hand crushed avocado, smoked bacon, mayo, lettuce, tomato & red onion

HOT CHILLI NEW

Handmade red & green hot chilli salsa, Sriracha sauce, jalapeños, Sriracha mayo, lettuce, tomato & red onion

MEXICAN NEW

Handmade Mexican salsa, hand crushed avocado, fresh tortilla chips, jalapenos, chipotle sauce, lettuce, tomato & red onion

HBC DOUBLE CHEESE & BACON NEW

Two beef patties, mature cheddar, smoked bacon, our smoky barbecue relish, mayo, lettuce, tomato & red onion

# Services:

Best beef

What can be better than fresh beef from ours village cowboy which take care of cow for every step of their live. Best cow from Back Lacker familly are the tradition best cow for hamburger meet. Every day we have fresh new transport.

custom sauce

Our chef travel around the world to see many different kitchen and tray to cook almost every meal of main cooking culture. With this experience he discover the best sauce on the world witch combine spice of Mexican tabasco , sweetest of Cain sugar and specific flavor of Asiatic meals.

Fresh vegetables

We are proud of ours vegetables which growing in our plants area . We have small plant area and we can doesn’t use pesticide for them. Small laboratory allowed us developing their taste and color.

Secret spices

Our chef travel around the world and find specific spices for every culture on the world his secret is how he combine them and make mixture which will take you on taste travel around the world.

Company bread

What can be best than homemade bread with flour flavors and pleasant heat. This style we continued from years and we are proud of our bread.

Fresh juice

Compilation of known everybody juice from orange lemon and apple juice in our company start to have new definition combining them with specific and secret spices make their taste memorable for long time.

# Our Staff

Chef

Alonso our best kitchen chef prepare best meal in the world. His knowledge and passion to cooking make all his work memorable and tasty . Time which he spend to travel the world and take lessons from best cookers of the world make him the perfect person for our meals.

Waiter

Anna Maria the best and more beautiful waiter in the world .Make our restaurant place with hart and calm . What can be more spectacular than smile on face our customers when they see first time ours waiters.

transporter

Who can transport our hamburger faster than Enrico our transport guy which in every condition of weather can deliver hot and spicy hamburgers to your house. And always with smile.

# Blockquote

Lorraines:

When I enter the restaurant I feel the delightful smell of grilled beef. This make me happy and I thought that it will be a pleasant meal time.

When I enter the restaurant I feel the delightful smell of grilled beef. This make me happy and I thought that it will be a pleasant meal time. Then I think next time I will order my hamburger by internet and this was another great idea. The transporter was smelly and the hamburger was hot and spicy as usually . Keep going and have a good time.

Janeh:

What can I say. This is my first burger restaurant and I think the last one because I love the taste of Haburger world meat.

Mcphersons:

I eat in many places but place like this I sow first time. Delicious meat all time smiling waiters and god price. That is compilation of best hamburger restaurant.

Johnb:

I like travel a lot and eat meals in many different places. When I sow big neon with firm name Hamburger World I thing why not to try this one and it was shot in point.