

Introduction

?After a long day spent in one in every of his eating places or taping a television show, what Bobby Flay craves extra than something else is ... a crusty-on-the-outdoor, juicy-on-the-inside burger; a fistful of golden, crisp, salty fries; and a thick, icy milkshake. Given the grilling guru's affinity for formidable flavors and signature twists on American favorites, it's no wonder that he has crafted the tastiest recipes ever for this final meals trio.

Though he doesn't accept as true with in messing with scrumptious licensed Angus chuck (just salt and pepper on the patty-no "meatloaf" burgers here), Bobby loves adding flavorful relishes and condiments to elevate the classic burger. Once you've learned what is going into making that burger (from the way to form it so it cooks up flawlessly to melting the cheese simply so), visit town with Bobbys preferred combos of additions. Try the Cheyenne Burger, which gets slathered with selfmade barbecue sauce after wh

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