

LOCAL BURGER KINGS

Lettuce and tomato? Meh. Bite into something royally different.

CHEDDA BURGER

Chedda Burger started as a food truck and expanded into bricks and mortar. Burgers are made with 100-percent Angus beef, free of hormones and antibiotics and routinely cooked to medium unless you intervene. Patty toppings tend to be Portlandia-hipster—mac and cheese and green chilies, or cream cheese, pulled pork and fried jalapenos, for instance. They verge, Voodoo Donut-style, on the ridiculous: a beef patty with blue cheese and bacon, arugula and cranberry sauce served on a Krispy Kreme donut? 26 E. 600 South, SLC, 602-865-9797



beef is the star—a proprietary mix of Niman Ranch chuck ground in-house by the chef and served in its most basic rendition on a potato roll with Gold Creek aged cheddar. From there, things get more complicated, the top of the pyramid being the \$32 Lux Burger, topped with foie gras, truffled cheese, bourbon-onions and arugula. 9100 Marsac Ave., Park City, 435-604-1300

PARIS BURGER

The bun is toasted, so there's no Soggy Bun Syndrome. The eight-ounce Utah-grown, grass-fed, open-range sirloin beef patty is raspberry red inside—rare but not raw—and barely charred. It's topped with Gruyere, *naturellement*, and comes with all-American sides, like *pommes frites*. Because no one can ever leave well enough alone, this burger lily can be glided with duck foie gras and caramelized shallots. Just add \$14.95 to the original \$15.95 tab. 1500 S. 1500 East, SLC, 801-486-5585

HSL

HSL stands for Handle Salt Lake—Chef Briar Handy's much anticipated restaurant in Salt Lake. This is not a clone of Handle in Park City, but Handy's innovative approach and impeccable palate are the same. His signature burger is made from prized beef cheek, one of the most flavorful cuts on a cow, topped with house-made American cheese and onions, and sided with duck fat potatoes—so much better than truffle oil. 418 E. 200 South, SLC, 801-539-9999

BURGERS & BOURBON

A luxe burger palace in the depths of Montage, B & B says what it is. The

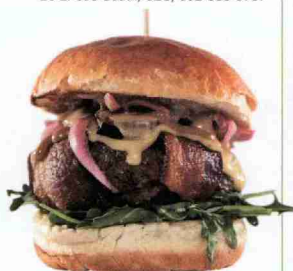
TONYBURGERS

Not a chef burger but a mini-chain burger—nevertheless, the beef is a custom blend of chuck, sirloin and brisket, all USDA Choice and, surprisingly, 90-percent lean. Patties are 1/3 pound, griddled at 400 degrees and served with your choice of toppings. Eat this instead of a fast-food burger. You'll be a lot happier. 613 E. 400 South, SLC, 801-419-0531 (and other locations)



COPPER ONION BURGER

Copper Onion's burger is an over-the-top local celebrity—made with Pleasant Creek Ranch wagyu beef on a slightly-too-soft house-made bun with caramelized onions and aioli. 111 Broadway #170, SLC, 801-355-3282



PAGO

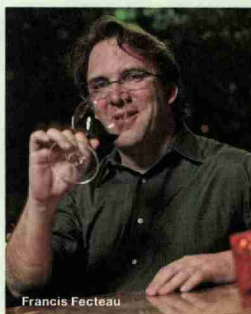
The famous PAGO Burger uses a custom ground beef mix of ground chuck, brisket and short rib—the patty almost overwhelms the bun so you might end up eating it with a knife and fork, but I forgive that because the beef flavor is so good. It's topped with bacon, Gouda, house-pickled onion, black garlic aioli and comes with truffle frites. The wine-savvy staff will suggest a perfect pairing from the varying by-the-glass selection. 878 S. 900 East, SLC, 801-532-0777



Why you need a Patty Press

A compactly pressed burger is more uniform in size, holds its shape better and cooks more evenly. Plus, no one craves manhandled meat.

OXO Burger Press, \$13, William-Sonoma, SLC



Francis Fecteau

Perfect Pours

Want to elevate your burger experience? Think wine.

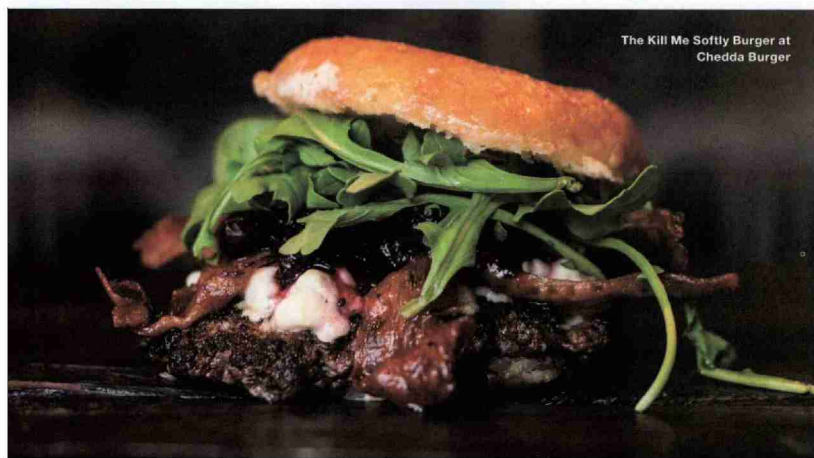
Tenuta Sant'Antonio Scaia Corvina (\$14) is the biggest wine surprise of the last two years for me. Ordinarily I drink much more rosé, white and sparkling during the hot months as I find reds too heavy for the Devil's Arvil that is Salt Lake City during the average summer. Then Scaia came along with its easy fruity charm and stylish presentation. It's tank-fermented Corvina. For those who don't know, Corvina is what gives the great wines of the Veneto—Amarone and Ripassa—their uniquely soft and slippery mouthfeel. This is marvelous chilled, showing aromas and flavors of fresh black cherries and pink grapefruit with a bright, fresh, bracing, acid-laced finish. Food suggestions tend toward charcuterie plates or most any meat off the grill. I love this with burgers.

Garofoli Komaros Rosé (\$14) is a joy in the glass. It is made from 100-percent Montepulciano grapes, picked intentionally for rosé, then cold fermented in stainless steel. It's both opulent and sharp at the same time, with a wonderful fresh strawberry and watermelon juiciness that makes me want to reach for the nearest crazy straw and sit by the pool. Word to the wise, when wine is this fresh, there might be a little carbon dioxide that leaves the wine smelling a little off. After that first glass, give the remaining wine a vigorous shake, uncork and let it blow off that stinky CO2. What to eat? Salami, olives and cheese. Rosé will wash down almost anything, including a high-class burger.

—Francis Fecteau, wine expert and owner of Libation

MARY'S NOTE

Wine Snob's Rule of Thumb: If you can actually taste the beef in your burger, eat it with wine instead of beer.



The Kill Me Softly Burger at Chedda Burger

