



[\*A Burger to Believe In: Recipes and Fundamentals\*](#) by Chris Kronner with Paolo Lucchesi, copyright © 2018. Photography credit: Eric Wolfinger © 2018. Published by Ten Speed Press, an imprint of Penguin Random House.

**Our Summary:**

This book is about choices. The choices we make in the market and in our kitchen in order to create the perfect burger. Our *own* version of the perfect burger. The knowledge to make the right choices and the techniques to achieve that perfection may just be tucked away in between the covers of [\*A Burger to Believe In\*](#). And, while author Chris Kronner of the famed *Kronnerburger* opens his book with the very simple statement that “there is no

perfect,” he does present as many options, as many opportunities, and as many variations so you can set out on your own quest to create the perfect burger.

**What you need to know:**

**Get it:** [\*A Burger to Believe In: Recipes and Fundamentals\*](#) by Chris Kronner with Paolo Lucchesi, copyright © 2018. Photography credit: Eric Wolfinger © 2018. Published by Ten Speed Press, an imprint of Penguin Random House. Hardcover – May 22, 2018, \$29.99; [Amazon \\$17.23](#); [Kindle \\$15.99](#).

**See it:** 240 Pages dedicated to perfecting the hamburger and all of its condiments. Other Chapters include *Burger Sides, Salads, Drinks* and *Desserts* along with a chapter on pantry recipes for condiments and breads and buns, including vegan, vegetarian and gluten-free recipes. Photos of the finished recipes and how-two sequential photos are included.

**Make it:** The *Kronnerburger* and 14 other burgers, including vegan, raw, and other protein burgers; 17 sides, including vegan and gluten-free options; 16 salads, several drink recipes both with and without alcohol and 7 dessert recipes.

**Chef Donna’s Review:**

The book starts off quite simply with the famous *Kronnerburger*, the namesake of Chef/Author Chris Kronner’s restaurant. 14 pages dedicated to each component that makes the *Kronnerburger* the best burger – at least in the author’s mind. And if 14 pages of burger perfection isn’t enough for you, the remainder of [\*A Burger to Believe In\*](#) is dedicated to the pursuit of “perfect” in other-burger forms, including the sides, salads, drinks and desserts you’d want to go with.

There’s something here for everyone even if your quest isn’t a perfect burger, but rather the things that make a burger taste so delicious. Kronner’s final chapter on condiments and the



burger pantry reads like the must-have-recipes of any great cook. Here [A Burger to Believe In](#) shines giving you variations on dressings, sauces and mayonnaise, including a vegan cheddar mayonnaise that pairs perfectly with the *Earth Burger*, which as its name suggests is both vegan and gluten-free..

Beyond the burger recipes, Kronner includes so much tasty information about how to dry age your own beef, you might forget there are other recipes worth devouring. In fact, I'm half-convinced that the most important piece of [A Burger to Believe In](#) is the beginning. In the first 55 pages you are provided an education in food, animal husbandry, and meat. And, an ode to feeding our family.

The stories, information, and essays presented in [A Burger to Believe In](#) endear you to the concept of raising animals for the purpose of consumption. (Yes. You read that correctly.) Kronner talks about the importance of eating older animals. He talks on the “distinct and inimitable glories of dry aging.” He provides careful instruction on how to grind that meat that you carefully aged and how-to information on cooking burgers anywhere. And, in 55-pages, that's all you need. But, he includes about a hundred recipes for good measure.

Everyone from vegetarian to vegan to meat lover will find something specific and interesting and different in [A Burger to Believe In](#). Each will leave the book feeling as if their need is precisely met. And that's hard to do in a cookbook. This is the complete burger book, and quite possibly the perfect burger is inside waiting for you to discover it.

Recipes to cook from: [A Burger to Believe In: Recipes and Fundamentals](#) by Chris Kronner with Paolo Lucchesi, copyright © 2018. Photography credit: Eric Wolfinger © 2018. Published by Ten Speed Press, an imprint of Penguin Random House

[Bar Tartine Burger](#)

[Patty Melt](#)

[Hand-Cut Burger](#)