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Pastries, cheese, coffee and specialty drinks come first at our Selling Desserts show.

INCREASINGLY ELEVATED

Food is the rising star in the Twin Cities, writes our Common Foodsense columnist, and diners are finally ready to explore.



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Style Watch

Here's a look at what all the well-dressed hamburgers are wearing this season

By Joey Hamburger

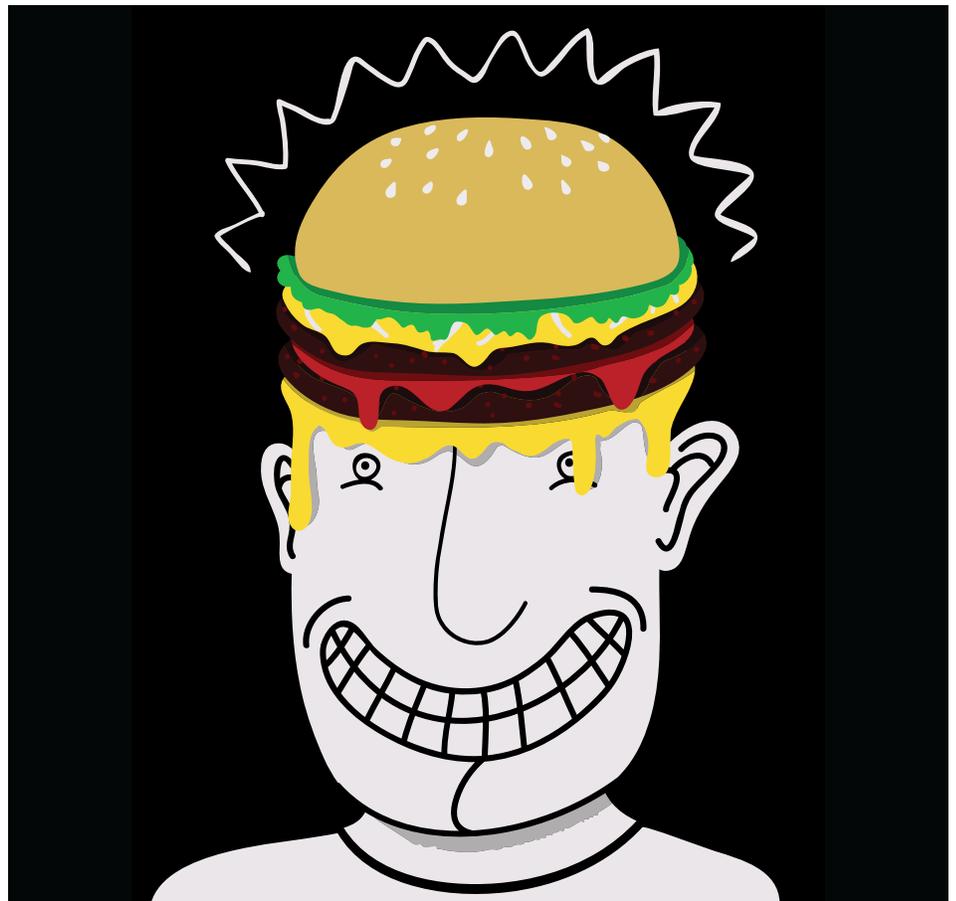
ON A TYPICAL DAY I RECEIVE 1,234 compliments on what I'm wearing. I mean that's a rough estimate. People wonder how I can dress so well for a hamburger. When you think of a hamburger, you assume we all dress the same, a tomato here, a leaf of lettuce there, but that couldn't be further from the truth. A hamburger can dress in many different styles. In this day and age with hamburger fashionistas spread across Minnesota, from your city designers like the 5-8 Club to your country trendsetters such as JL Beers in the Fargo-Moorhead region, hamburgers don't have to settle for plain and simple. Here are just a few examples from not one, but two of my favorite collections from the Twin Cities hottest burger designers: The Blue Door Pub and The Blue Door Longfellow.

The Blue Door Pub opened in 2009 and is located in St. Paul on Selby Avenue and Fairview. Before you eat, you will have to endure the sometimes obligatory, totally worth it, 30-minute wait. Once you are seated and get your menu, you'll immediately notice the Blue Door Pub's avant-garde styles of their household Blucys, a thing called a Jiffy Burger, some Spam bites, and whatever else is on the other side of the menu. I'm not totally sure what's there because I've never gotten that far. I'm a firm believer a hamburger doesn't accessorize well with a wedge salad.

The Saint Paul Collection

The Frenchy

My favorite look created by the Blue Door Pub. Perfect for fall and winter, The Frenchy is not fitted with a beret



and contempt for American tourists, but instead is a burger stuffed with a breath of caramelized onions, Swiss cheese, and served with a side of au jus to accent the burger with a dip of French flare.

The Luau

Until summer comes around, why not pretend you're headed to Hawaii and choose The Luau look? This look has Canadian bacon and mozzarella cheese bursting through the seams of a burger topped, or should I say lei'd, with two

pineapple rings. If you taste closely enough, you just might hear the ocean.

Breakfast Blucy

It's early Sunday morning, so why bother dressing up? You don't need to impress anybody. You just want to dress your burger for comfort and cure the post Saturday night blues. Well, throw on that Breakfast Blucy and put your burger back to bed with some thick-cut bacon, cheddar cheese and a fried egg to lull you to sleep.

Back in 2013, a little over a year ago, The

Blue Door Pub in St. Paul got so crowded with fans trying to grab their burger outfits off the shelves, it had to open another location in Minneapolis to deal with the capacity issues. This room on the other side of town not only offers twice the seating capacity, but also an entirely different set of looks from the BDP in St. Paul, aside from a few fan favorites.

The Minneapolis Collection

Cease and Desist

This burger tastes as good as fireworks look. Packed like a beer belly in a tank top, this burger is filled with Land O' Lakes American Cheese and diced pickles. Finally, it is laid out on a bed of onions and topped with cheese and the house-made 'Merican sauce.

The Horsekick

Throw in a little horsekick sauce for that "yee-haw" aesthetic, along with a little bleu cheese, cream cheese and horseradish for

a look that will leave a Western rodeo galloping on your taste buds.

Baked 'n' Loaded

Maybe all you wanted was to keep watching cartoons with your tie-dye shirt. This couch potato look naps all day with Colby jack cheese tucked inside and is topped with some potato chips from Mom and Dad's pantry, along with some chopped bacon, green onions and a little smack sauce. This burger will have you saying, "Radical dude!"

Many of the new looks found at the Blue Door Longfellow were inspired by favorite "Burger of the Moments," or B.O.Ms in industry speak. These B.O.Ms change based on season and/or the latest taste trends. A few years back the BDP even held a contest where Blucy fanatics could submit their own creation for prizes.

The Lumber Jack

Inspired by the plaid and flannel of the Minnesota hipster, this hamburger is filled

with a smoked Gouda cheese, bacon and a little heat of cayenne pepper. Then, maple syrup is poured over the entire burger, just in time for the tapping of our Minnesota trees. This is a rare burger to find and last February it provided a little glimpse of something to look forward to, because in February, there isn't much to look forward to.

There are many ways to fancy up a hamburger. Some places take it too far and past the point of burger recognition. However, The Blue Door dresses a hamburger in perfection with simplicity and taste. Before they put on all the toppings or fill in the stuffing, The Blue Door Pub remembers to do one crucial thing right: simply make a great hamburger. **FSN**