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Chef Lizette and her creation the Fajita Burger. Photo: Long Beach Burger Week

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Hang On to Your Buns, Long Beach – Burger Week Starts Sunday!

Long Beach Post Partner



By Patti Larson

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Get ready for the inaugural Long Beach Burger Week, August 1st – 8th, created by Long Beach Food & Beverage designed to highlight local restaurants and an American staple, the beloved Burger.

The appeal of this patty-forward event is the variety of mouthwatering goodness at price points for every budget (including vegan and vegetarian options), leaving you wondering why you didn't try them sooner.

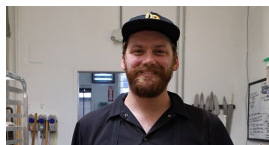
The list includes dine-in and take-away options and features venues with al fresco dining. Speaking of lists, participants this year include 30+ restaurants!

Here is what a just few of our participating chefs had to say about their favorite burger:



Chef Kat Vacharabul of Hangry Belly.
Photo: Long Beach Burger Week

Kat Vacharabul – Hangry Belly: When asked if she prefers grill or flat top for her burgers, without hesitation Chef Kat of Hangry Belly said, "Flat top...and you gotta have a flavor profile that hits all the senses for the best results." Her We Be Jammin' Burger does just that, featuring housemade onion jam and garlic aioli, Swiss cheese, prosciutto, arugula, and tomato on a potato bun.





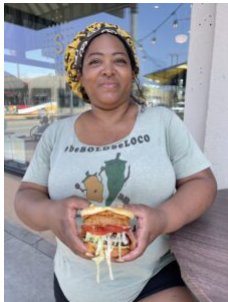
Chef Ryan Morrison of The Hideaway. Photo: Long Beach Burger Week

Ryan Morrison — The Hideaway: Chef Ryan is a burger purist, a somewhat radical philosophy in a time when toppings are vying for top billing. The burger at The Hideaway is deliciously unfussy, topped simply with “a house made demi-glace along with our propriety sauce,” Morrison shared.



Chef Ronnie Woods of Northtown Bistro. Photo: Long Beach Burger Week

Ronnie Woods – Northtown Bistro: Chef Ronnie knows it might take some trial and error to land on the right recipe, and when it comes to a well-balanced burger. He’s found the perfect 50/50 blend using a combination hangar steak and short rib. “I basically try different cuts of meat to create the best flavor profile, and this has everything that makes a burger enjoyable.”



Chef Vida Virgillito of Gone Loco Food Truck. Photo: Long Beach Burger Week

Vida Virgillito – Gone Loco Food Truck: When Chef Vida makes you a burger, you know it’s gonna taste just right. Her philosophy is key to her cooking. “If it’s not done with love, it’s not worth cooking,” she shared. And, like her line of Loco Lita sauces, her burgers have some kick. “Bland is just not part of my vocabulary.”



Chef Maxwell Pfeiffer of The Plunge. Photo: Long Beach Burger Week

Maxwell Pfeiffer—The Plunge: The Falafel Burger is a Plunge menu mainstay, lending some Greek flair to a classic item, made with a traditional blend of chickpeas and balanced with some crunchy cucumbers on a potato bun.





Chef Jose Tovar of The Small Cafe. Photo: Long Beach Burger Week

Jose Tovar — Small Café: Chef Jose has put his best patty forward—a Patty Melt with Swiss cheese and grilled onions on grilled sourdough. “I consider it a burger, and it’s almost all I ever order when I’m here.”



Chef Lizette Martinez -of Vibes. Photo: Long Beach Burger Week

Lizette Martinez – Vibes Cafe: Breaking from tradition to stay true to her Mexican roots, Chef Lizette created the Fajita Burger that offers a Latin flair, featuring sizzling bell peppers, red onion and Cremini mushrooms on top.



Chef Erick Simmons – The Harbor of Outwest Kitchen. Photo: Long Beach Burger Week

Erick Simmons –The Harbor: Chef Erick may have worked all over the country, but his heart is in the west, which is why he’s so fond of flavors like his smokey, Santa Maria spiced Shire Burger, served with melted port cheddar, caramelized onions, garlic aioli, and, like the cherry on the sundae, a heap of braised short rib.



Ross Pangilinan of Remix Kitchen. Photo: Long Beach Burger Week

Ross Pangilinan – Remix Kitchen: Never underestimate the importance of a good bun! Chef Ross swears by their bespoke Hawaiian version, which offers a nice sweetness in contrast to their latest French Sliders that feature melted brie with shallot and bacon marmalade blended with balsamic.




Chef Amanda Druken of The Pin Up Kitchen. Photo: Long Beach Burger Week

Amanda Druken —The Pin-up Kitchen: Chef Amanda is a master at designing cakes that replicate other foods, and her Burger Cake might have you reaching for the ketchup. It's the perfect ending to a savory meal—or the cure for a sweet tooth. You'll find her creations at The Pin-Up Kitchen website, so order on-line and enjoy with a friend, because the burger cake easily serves two.

For a full list of participating restaurants and Burger Week offers, visit www.BurgerWeekLB.com

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