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Style File - Burger Wars

Unless you've been living under a rock, you know there is a burger war going on in South Florida. In tonight's Style File, 7s Belkys Nerey shows us some of the newest burger joints aiming for the perfect patty.

WSVN -- When it comes to burgers, everyone seems to have an opinion and a favorite.

Kerry Phipps: "It is a definite war. There are lines drawn." New burger joints are constantly popping all over South Florida creating a beef over the best burger in town. Right on Lincoln Road in South Beach, you've got two heavy hitters. First up, "Shake Shack."



Michael Gomez: "We have kind of a cult following." Don't expect burgers piled high with a lot of fuss, these burgers are black angus and it's followers think the burgers simplicity is what makes them the best.

Zach Koff: "The hardest thing to do right is simple." Michael Gomez: "I think it's the meat that they use." The must-have burger here called the "Shack Burger." Zach Koff: "It's the one that put us on the map. Our signature cheeseburger, lettuce, tomato, Shack sauce. The recipe is a secret, but I can tell you it's a tangy sort of mayo sauce."

Kerry Phipps: "Everything tastes really fresh as well. It has everything that we are looking for in a burger." Every great burger has gotta have a side and here it's the yukon gold fries or their frozen custard like the "Shark Attack" Right down the street another challenger "Five Napkin Burger."

Jaid Abdel: "Miami is becoming big on burgers, but this is the best place to come in and have a great burger."

These are gourmet burgers and like the name, they say you will need a lot of napkins cause they're so juicy. Jaid Abdel: "Our signature Five Napkin burger is a 10-ounce chuck beef, made with rosemary aioli, gruyere cheese and caramlized onions."

Bruce Orosco: "Their Five Napkin Burger is a great burger. It's got some meat behind it so to speak. No skimping about it." They also have turkey, veggie and lamb burgers. These stacked onion rings and a smores milkshake go great with them all. In Fort :auderdale, you have the new "CG Burgers" and just like the others, it already has a huge following.

Jim Gannon: "I've been here six or seven times, and they only been open weeks. Yeah it's that good." They say their beef is what makes them stand out. Sean Sullivan: "All natural beef, steroid and hormone free, naturally fed."

They offer a huge selection of burgers from a Cuban with ham, Philly with onions or a Bison burger.

Sean Sullivan: "Our signature burger is our CG Burger. It's a double stack burger, topped with cheddar cheese, bacon, and what we call the works." Get a side of zucchini fries which are hand-breaded every day.

Tim Barnes: "Everything is fresh. Just the right amount of juice and not dry at all. This wins hands down." But the only way to know which one is truly the best is to keep trying burgers. May the best patty win.

Belkys Nerey: All of the burgers are on the affordable side. Five Napkin Burger even has a happy hour two times a day."