

A-LIST



Burgers

These L.A. burgers are almost as famous as the people who line up for them. We asked for the secret recipes.

PHOTOGRAPHS BY **STEVE GIRALT**



Barney's Gourmet Hamburgers

You might spot Ewan McGregor asking for one of these burgers at the Santa Monica outpost of this California chain. He's a sucker for the sautéed veggies and jerk sauce. barneyshamburgers.com



CARIBBEAN BURGER

ACTIVE: 40 min
TOTAL: 40 min (plus overnight chilling)
SERVES: 4

FOR THE JERK SAUCE

- ½ cup fresh lemon juice (from 2 to 3 lemons)
- ⅓ cup extra-virgin olive oil
- ⅓ cup jarred jerk sauce
- 2 tablespoons Cajun seasoning
- 1 to 2 tablespoons red pepper flakes
- 1 small red bell pepper, finely chopped
- 1 large jalapeño pepper, seeded and finely chopped
- 3 cloves garlic, minced

FOR THE VEGETABLES

- 2 tablespoons extra-virgin olive oil
- 2 carrots, cut into 3-inch sticks
- 1 medium zucchini, cut into 3-inch sticks
- 1 small red bell pepper, cut into 3-inch strips

Kosher salt

FOR THE BURGERS

- Canola oil, for the grill
- 2 pounds ground beef chuck
- Kosher salt and freshly ground pepper
- 4 sesame hamburger buns, split

1. Make the jerk sauce: Whisk the lemon juice, olive oil, jarred jerk sauce, Cajun seasoning and red pepper flakes in a bowl until combined. Stir in the bell pepper, jalapeño and garlic; cover and refrigerate overnight.

2. Make the vegetables: Heat a large skillet over medium-high heat and add the olive oil. Add the carrots, zucchini and bell pepper, season with salt and cook, tossing occasionally, until slightly softened, about 5 minutes. Add ¼ cup of the prepared jerk sauce and cook until the vegetables are glazed, 1 to 2 more minutes. Remove from the heat and cover to keep warm.

3. Grill the burgers: Preheat a grill to medium high and brush the grates with canola oil. Form the beef into four ¾-inch-thick patties and season generously with salt and pepper. Grill about 4 minutes per side for medium rare. Meanwhile, lightly toast the buns on the grill.

4. Serve the burgers on the buns; top with the sautéed vegetables.

INSET PHOTO: ALBERT SARSHAR

Father's Office

This is the only burger on the menu at Father's Office, but it's the reason most people stop here. The restaurant is a few blocks from Sony Pictures and The Culver Studios, and Jake Gyllenhaal and Leonardo DiCaprio are big fans. fathersoffice.com



INSET PHOTO: PEDEN + MUNK



THE OFFICE BURGER

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

FOR THE ONION-BACON COMPOTE

- 6 slices bacon, chopped
- 2 tablespoons unsalted butter
- 3 onions, thinly sliced
- 3 cloves garlic, minced
- 2 tablespoons balsamic vinegar
- Kosher salt and freshly ground pepper

FOR THE BURGERS

- Vegetable oil, for the grill
- 2 pounds ground beef chuck
- Kosher salt and freshly ground pepper
- 4 mini baguettes or other rolls, split
- 4 ounces gruyère cheese, shredded
- 4 ounces Maytag blue cheese, crumbled
- 2 cups baby arugula

1. Make the compote: Cook the bacon in a large skillet over medium heat, stirring occasionally, until crisp, about 4 minutes. Transfer to a paper towel-lined plate using a

slotted spoon; discard all but 1 tablespoon of the drippings from the skillet.

2. Reduce the heat to low and add the butter to the skillet; swirl to melt. Add the onions; cover and cook, stirring occasionally, until golden, about 15 minutes. Uncover and add the garlic. Cook, stirring occasionally, until the onions are lightly caramelized, about 5 minutes. Add the vinegar and cook, stirring, until the onions are glazed, about 1 more minute. Stir in the reserved bacon and season with salt and pepper; set aside.

3. Grill the burgers: Preheat a grill to medium high and brush the grates with vegetable oil. Form the beef into four 1-inch-thick oblong patties and season with salt and pepper. Grill 4 to 5 minutes per side for medium. Meanwhile, toast the baguettes.

4. Serve the burgers on the baguettes; top with the gruyère, blue cheese, onion-bacon compote and arugula.



Umami Burger

Some stars inspire the toppings for Umami Burger's Artist Series (Andy Samberg and The Black Keys have burgers to their name); others just chow down here. This truffle burger is both Hilary Swank and Dax Shepard's favorite. umamiburger.com

TRUFFLE BURGER

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

FOR THE GLAZE

- 1½ cups tawny port
- 2 tablespoons white truffle oil, plus more to taste
- ¼ teaspoon truffle salt
- Pinch of sugar

FOR THE AÏOLI

- ½ cup high-quality mayonnaise
- 1 tablespoon white truffle oil, plus more to taste
- 1 small clove garlic, minced
- 2 tablespoons fresh lemon juice

FOR THE BURGERS

- Vegetable oil, for brushing
- 1½ pounds coarsely ground beef (ask your butcher for a blend of top round and brisket, if possible)
- 4 slices Il Boschetto al Tartufo or other truffle cheese
- 4 brioche or Portuguese buns, split
- Unsalted butter, melted, for brushing

- 1.** Make the glaze: Bring the port to a simmer in a small saucepan over medium-high heat. Cook until slightly reduced and syrupy, about 10 minutes. Remove from the heat and whisk in the truffle oil, truffle salt and sugar; add more truffle oil to taste. Let cool slightly.
- 2.** Make the aïoli: Whisk the mayonnaise, truffle oil, garlic and lemon juice in a small bowl; add more truffle oil to taste. Set aside.
- 3.** Cook the burgers: Preheat a cast-iron or other heavy-bottomed skillet over high heat. Lightly brush the skillet with vegetable oil. Form the beef into four ¾-inch-thick patties, 4 inches each. Cook until the bottoms are seared, 4 to 5 minutes. Flip and cook about 4 more minutes for medium. Top each burger with a slice of cheese and let melt, about 1 more minute; remove to a plate. Brush the cut sides of the buns with melted butter and toast in the skillet, 30 seconds to 1 minute.
- 4.** Spread the aïoli on the bottom buns; top with the burgers. Whisk the glaze and drizzle over the burgers; cover with the top buns.



INSET: AYA BRACKETT

Fatburger

Stars love customizing the classic beef Fatburger: Jay Leno takes his with a triple patty. Milla Jovovich prefers her toppings sandwiched between patties in place of a bun. But some Fatburger fans take their obsession to the next level: Queen Latifah, Kanye West and Pharrell Williams have each owned franchises. fatburger.com



FATBURGER

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

Vegetable oil, for the grill

- 1 pound ground beef chuck
- Kosher salt and freshly ground pepper
- 4 slices American cheese
- 4 hamburger buns, split
- Diced onions, relish, mustard, ketchup, sliced pickles, sliced tomatoes and shredded lettuce, for topping

- 1.** Preheat a grill to medium and brush the grates with vegetable oil. Season the beef with salt and pepper and form into four ½-inch-thick patties; make a small indentation in the top of each patty using your finger or a small spoon.
- 2.** Grill the burgers about 6 minutes per side for medium well. Top each with a slice of cheese and let melt, about 2 more minutes. Meanwhile, lightly toast the buns on the grill.
- 3.** Serve the burgers cheese-side down on the buns; top with onions, relish, mustard, ketchup, pickles, tomatoes and lettuce.



Baby's Badass Burgers

This bright pink truck counts *Guardians of the Galaxy* star Zoë Saldana among its celeb clientele, and the signature burger is her favorite: It's topped with Baby's special sauce, a spicy mayo-ketchup-chipotle mix. babysbadassburgers.com



THE ORIGINAL BEAUTY

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

FOR THE SPICE BLEND

Kosher salt

- 1 tablespoon Old Bay Seasoning
- 1 tablespoon paprika
- 1 tablespoon chili powder
- 1 tablespoon garlic salt

FOR THE SPECIAL SAUCE

- 1 cup mayonnaise
- 1 cup ketchup
- ½ teaspoon yellow mustard
- 1 canned chipotle chile in adobo sauce, finely chopped

FOR THE TOPPINGS

- 2 tablespoons extra-virgin olive oil
- 8 ounces white button mushrooms (about 15), thinly sliced
- 1 small onion, thinly sliced
- Kosher salt and freshly ground pepper

FOR THE BURGERS

Vegetable oil, for the grill

- 2 pounds ground beef chuck
- 4 slices Swiss cheese
- 4 sweet Hawaiian hamburger buns, split

- 1.** Make the spice blend: Combine 2 tablespoons kosher salt, the Old Bay, paprika, chili powder and garlic salt in a small bowl; set aside.
- 2.** Make the special sauce: Whisk the mayonnaise, ketchup, mustard, chipotle and 1½ teaspoons of the prepared spice blend in a medium bowl until smooth; refrigerate until ready to use.
- 3.** Make the toppings: Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms and cook, undisturbed, until browned on the bottom, about 2 minutes. Add the onion and season with salt and pepper. Reduce the heat to medium low and cook, stirring occasionally, until the vegetables are tender, 10 to 12 minutes. Remove from the heat and cover to keep warm.
- 4.** Grill the burgers: Preheat a grill to medium and brush the grates with vegetable oil. Form the beef into four 1-inch-thick patties and season generously with the spice blend. Grill until the bottoms are sizzling and browned, 5 to 6 minutes. Flip and cook 5 more minutes for medium. Top the burgers with the mushrooms and onions, then top each with a slice of cheese; let melt, about 1 more minute. Meanwhile, lightly toast the buns on the grill.
- 5.** Spread the special sauce on the buns. Sandwich with the burgers.

