

44 Chefs Share What They Think Makes The Perfect Burger

Memorial Day weekend has arrived. Pair that with the fact that May is National Burger Month and National Burger Day, which is celebrated every May 28, falls right smack in the middle of the holiday weekend that signals the start of summer — it fittings absolutely fitting for you to be craving a juicy burger. With more than [73% of Americans](#) considering grilling to be a must-do summer activity, there's a pretty high chance there's a fresh off the grill burger in everyone's near future.

Whether you opt for a classic burger or something with a bit more pizzaz, there are infinite ways to enjoy the handheld delight. Griddled and smashed or grilled and juicy, topped with a little or as many toppings as you'd like, burgers are a quintessential food of summer — though if we're being honest, we know we all devour them all year long.

In honor of National Burger Month, 44 chefs from around the country are sharing their tips for what they think makes a perfect burger.

“For me, the key is to start with a traditional, buttered, toasted bun that has a good crust on it but is still soft. I like to make my own maggi sauce and top the burger with the sauce, kosher dill pickles, caramelized onions, ketchup and mustard. For cheese, I use anything besides blue cheese, whether that's Swiss Cheese, Pepper Jack, Muenster or American. For a little something extra, I like adding a fried egg to the top.” - **Gavin Fine, executive chef of Fine Dining Restaurant Group in Jackson, Wyoming**