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**Steakhouse Burger Press Makes Perfect Patties
and Promotes Even Cooking**

Steakhouse Burgers are iconic, the stuff of American dreams. Hardly anyone doesn't crave a great burger—be it beef, lamb, turkey or tofu! And every year, more and more Americans are attempting to make the burger of their dreams at home—and seeking new ways to build a better burger! That job just got easier with the introduction of the Grill Friends™ Steakhouse Burger Press.

The Steakhouse Burger Press is the first press made with a “thumbprint” indentation to assure even cooking and eliminate burgers that tend to round-out while they cook. As the meat is pressed into a perfect round patty, a bump in the pusher plate makes a small “thumbprint” in the middle of the patty.

“The “thumbprint” is a little-known restaurant technique; the chef makes the patties and puts an indentation in the middle of the burger with his finger. As the burger cooks and the meat fibers expand, the hole is filled in and you have a perfectly flat, even burger,” explains Grill Friends creator Elizabeth Karmel. “This is a tip that I have been teaching in my grilling classes for years and it is one of the tips that my students remember and thank me for again and again.”

The idea for creating the ultimate burger press came to Karmel during a class she was teaching on burgers; the students had such a hard time making the patties that they ended up over-working the meat. And because a large part of *appetite* is fueled by presentation, the flatter, more uniform burgers were the ones that everyone wanted at the meal. Unfortunately there were precious few of those! So, Karmel set about designing a press that would be easy to use, clean and have features that set it apart from the other burger presses on the market.

The two-part press is made of black glass-reinforced nylon that is coated with red silicone. The silicone makes the press non-stick and easy to clean. The press comes

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apart easily and fits neatly in the top rack of the dishwasher. The bottom tray of the press holds the meat and the inter-locking top lid houses a “pusher-plate.” The flat disc-shaped “pusher plate” evenly distributes the meat as it is pushed into place to make a perfectly shaped patty with very little *hand-power*. The pusher-plate is attached to a tube on the top lid that *pushes* all the way down to the bottom of the tray that holds the meat. “Because the “pusher-plate” goes all the way down to the bottom of the tray and extends to the outer diameter of the tray, the burger is even and round regardless of the amount of meat that goes into the bottom tray. This is what makes it adjustable, you can make quarter-pounders up to a steakhouse three-quarters of a pound—and that is one big burger!” says Karmel.

The Grill Friends™ Steakhouse Burger Press will be available nationally at kitchen, gourmet and housewares stores and online at www.BBQPROSHOP.com Suggested retail price is \$22.00

The Steakhouse Burger Press is distributed by Harold Import Co. along with the rest of the Grill Friends line of ceramic serving pieces and outdoor cooking tools including the award-winning Super Silicone Angled BBQ Brush, Turkey Brining Bag™ with Complete *How-To* Guide, the GrillMat™; the Grill Friends™ Turkey Sitter and Grill Friends Chicken Sitter, black porcelain vertical roasters for making “Beer-Can” Style turkey and chicken without the can, and the SuperGrater™. Harold Import Co. also distributes Karmel’s cookbook, *Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ*, published by John Wiley & Sons and released in May 2005.

Look for four additional Grill Friends products this Spring; the first-ever Super Silicone Angled BBQ Mop, the line of Perfect-Fit Aprons, the Everyday Basting Brush and the Super Silicone Blending Fork. All four products were introduced at the January Atlanta Gift Show and the Winter Fancy Food Show for the spring grilling season. For more information, contact Elizabeth Karmel at 312-951-8394 or Kirsten Newman-Teissier at 610-459-5575. E-mail Elizabeth at Elizabeth@GirlsattheGrill.com and Kirsten at Kirsten@girlsatthegrill.com

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