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BEST NY BURGER NAMED!

And the Winner is...

Syracuse, NY (May 2021) –New York Beef Council asked a simple question in April, “Who has the ‘Best NY Burger’”? After many nominations, votes and debate this question has been answered through the taste buds of consumers and the final tasting efforts of four judges from around New York State!

The 2021 “Best NY Burger” Winner is Syracuse’s Ale `n Angus Pub, with their newly created, specifically for this competition “Hot `n Smokey Candied Bacon Burger”!

New York Beef Council launched the fourth annual “Best NY Burger” Contest this April by soliciting on-line nominations from NY consumers as to what restaurant served the best burger. The Top 10 nominated burgers were identified and put to a vote vying for “Final 4” honors. The “Final 4” burgers were then judged by judges from around NY State (beef producer, print and television media and food service distributor) judged the burgers on taste!

The Ale `n Angus Pub’s “Hot `n Smokey Candied Bacon Burger” is made up of 8oz Certified Angus Beef patty, topped with candied bacon, smoky chipotle mayo, pepper jack cheese, and seasoned onion straws on a Kaiser roll. Served with a pickle spear and homemade chips!

Ale n Angus Pub’s newest winning burger will now need to be retired from competition! Ale `n Angus Pub is not new to the winning cycle for this contest, they have won three of the four “Best NY Burger” contests since New York Beef Council brought the competition back in 2018! (2018 – Power Play Burger, 2019 – “Beef on Weck Burger”)

Congratulations also go out to the Top 10 and Final 4 winners:

Final 4 Winners: (excluding Ale `n Angus Pub)

The Angry Garlic, Baldwinsville, “The AG Burger”

Ben’s Fresh, Port Jervis, “Benny Burger” (*People’s Choice Winner – highest votes via on line submissions)

Illusive, Rensselaer, “The Mick Jigga Burger”

Top 10 Winners: (excluding the Final 4)

The Craftsman Wood Grille & Tap House, Fayetteville, “Wood Grille Half Pound Burger”

BoilermakerNYC, NYC, “Single Beef Burger”

Madison Bistro, Wampsville, “Texan Burger”

Bubby’s, NYC, “Double Bubby 2.0 Burger”

Sackett’s Table, Seneca Falls, “Chargrilled Burger”

Seaway Smokehouse, Waddington, “The All-American Burger”

The Beef Checkoff Program was established as part of the 1985 Farm Bill. The Beef Checkoff assesses \$1 per head on the sale of live domestic and imported cattle, in addition to a comparable assessment on imported beef and beef products. States retain up to 50 cents on the dollar and forward the other 50 cents per head to the Cattlemen’s Beef Promotion and Research Board (CBB), which administers the national Beef Checkoff program, subject to USDA approval. Consumer-focused and producer-directed, the CBB and its State Beef Council partners are the marketing organization for the largest segment of the food and fiber industry.