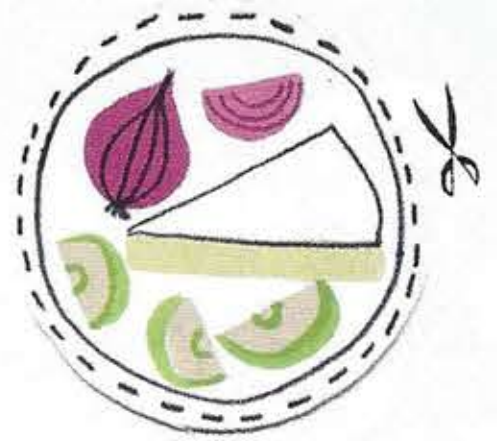
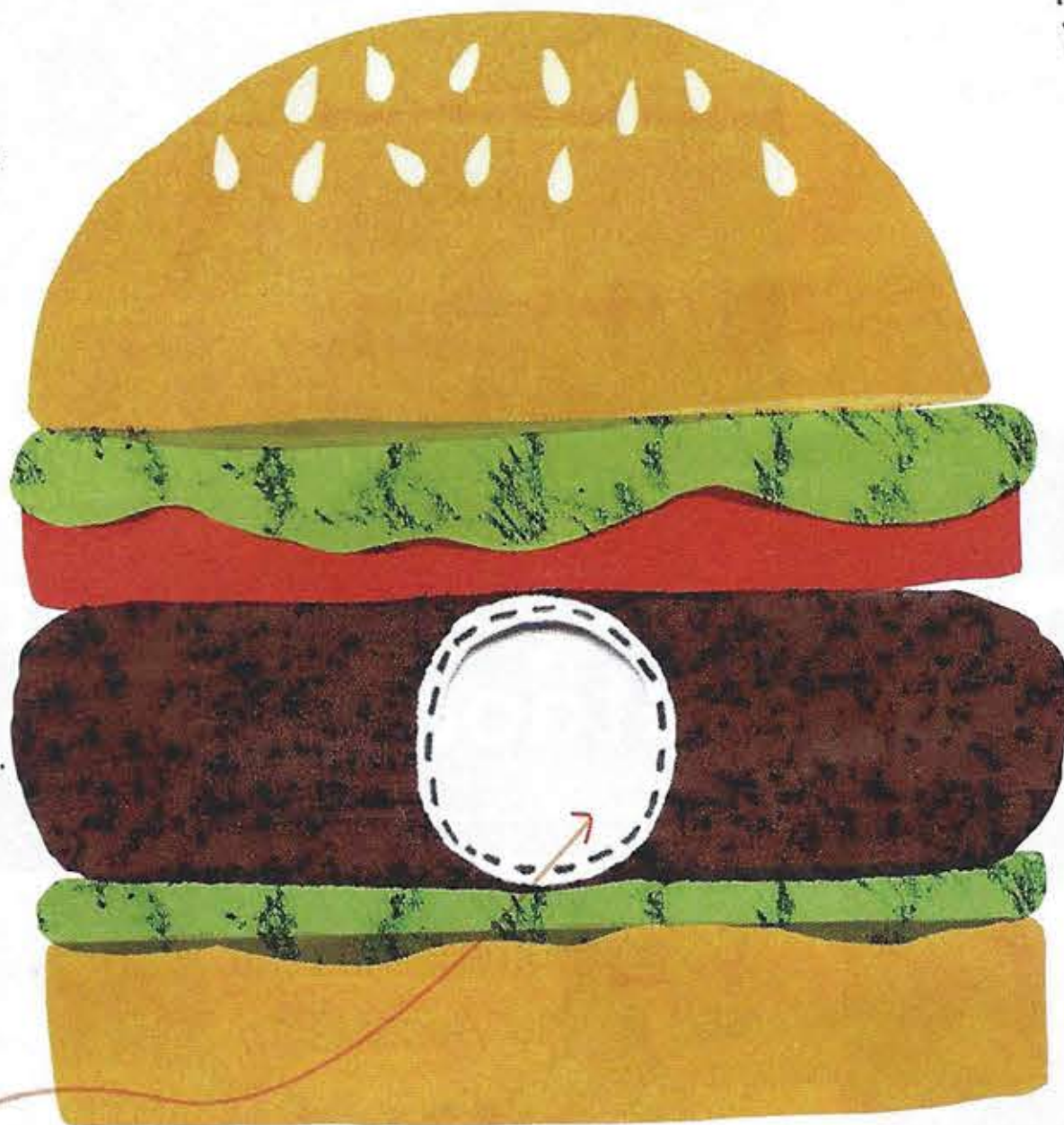


**Shrimp and Grits**

*The Nook, Atlanta*  
 This Southern-inspired specialty is crammed with spicy shrimp and gouda, then topped with a fried sausage-grits cake and smoked tomato butter sauce. Owner Adam Gajadharsingh won the people's choice award in a charity burger contest with it, then made it a menu staple. \$13.95, 1144 Piedmont Ave. N.E., 404-745-9222



**Caramelized Apples, Onions and Brie**

*Larchmont Bungalow, Los Angeles*  
 Leave it to a California eatery to make a healthier stuffed burger. A ground turkey patty is filled with caramelized apples, sautéed onions and a slice of creamy brie. Chef Ken Bernard finishes it with tomato and a pile of wild arugula. \$12.95, 107 N. Larchmont Blvd., 323-461-1528

**stuff that burger!**

Toppings no longer get all the attention. Restaurants are packing ingredients—from shrimp to baked beans—within the patty. Here's what you'll find where. BY LIZBETH SCORDO

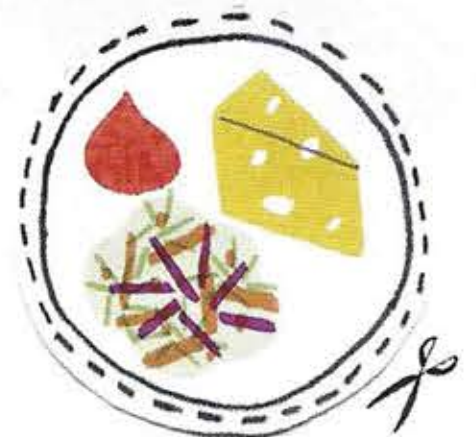
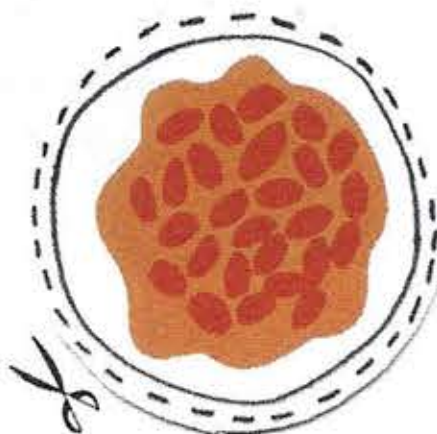


**Herbed Garlic Butter**

*Crest Cafe, San Diego*  
 Their melt-in-your-mouth butter burger—a patty packed with garlic-and-herb butter, then topped with cheddar, spicy mayo and more butter—has its own section on the menu. \$10.25, 425 Robinson Ave., 619-295-2510

**Brown Sugar Baked Beans**

*Chester's Restaurant, Branson, MO*  
 The cooks at Chester's like things saucy: Their Chrissy burger oozes with bacon-spiked brown sugar baked beans and gets a healthy dollop of their signature sauce—a mix of mayo, ketchup, garlic and vinegar—on top. \$11.95, 2005 W. Hwy. 76, 417-334-7838



**Coleslaw, Swiss Cheese and Russian Dressing**

*BlitzBurgers, North Brunswick, NJ*  
 Most popular with the college student "young'uns," according to owner Jimmy Bliziotis, the Rowdy Reuben burger mimics the old-school deli sandwich, but with ground beef and a challah roll in place of corned beef and rye. The chef packs coleslaw, swiss cheese and russian dressing between two 1/3-pound patties. \$6.35, 468 Renaissance Blvd. E., 732-422-0700

*nibble on This!*

The first recipe for ketchup, from the early 1700s, contained no tomatoes! The formula was a mixture of anchovies, shallots, vinegar, white wine and spices.