

RESTAURANT REVIEW 19 Cheeburger Cheeburger December 9, 2014

GO FOR THE FRIES AND ONION RINGS...NOT THE CHEESE STEAK OR BURGERS: The two Cheeburger-Cheeburger restaurants located in Des Peres on Manchester and at the Chesterfield Mall next to American Girl are franchises, but they may as well be considered local joints. They are owned by the members of the same family with a nephew running the Chesterfield outlet and the uncle in charge of the Des Peres location.

The first time I went to a Cheeburger...Cheeburger it was shortly after the Des Peres store opened. I ordered a cheeseburger "medium" with lettuce, tomato, onion and mayo. When the burger arrived and after the first bite, I found the ground beef in the middle of the seared top and bottom of the patty was raw. I showed it to the manager (owner) and he proclaimed that it was cooked perfectly. I then took the prongs of my fork and removed all the uncooked beef placing it in a pile on my plate. He reluctantly agreed to get me another burger. Normally this would be enough to keep me from coming back but the fresh made onion rings and fries were so good I kept coming back and ordered the burgers "medium well done."

Former Patch.com editor Jean Whitney and I went to the Chesterfield location on Veterans Day for lunch. When we entered there was a sign on the door advertising the cheese steak for \$7.99.



Jean ordered a cheeseburger with provolone cheese and a bunch of toppings including cole slaw for \$5.69. We shared a medium basket of onion rings and French fries. (Small \$2.99; med \$4.89 and large \$5.89).

I then quizzed the manager owner over how they made a Philly Cheesesteak. He said the onions the sirloin were chopped up and on the grill. He volunteered that they did not pour Cheese Whiz on it like in Philadelphia and mix it all together but he said the cheese was melted on it. I decided to try the cheese steak at \$7.99. It was a mistake.

The onions were not chopped up with the meat as advertised. I pointed this out to the manager as a whole round onion dangled between my teeth. The manager replied that the cook "usually does chop it up, but I guess he didn't this time."

Don't buy a cheese steak at Cheeburger...Cheeburger. The one at Tucker's is much better and \$2.00 cheaper. Of course this got me to wondering if I could make a cheese steak better than the one I just had. A week later I went to Dierberg's bought a large yellow onion for \$1.50 and a half pound of the most expensive sliced roast beef sirloin (\$6).

Using a cast iron skillet I first sautéed the onion slices in some butter. I then added chopped up slices of roast beef. I have to admit that I avoided the Cheese Wiz and went with slices of Borden's American cheese, since it has much more milk content than Kraft and Borden is now owned by Missouri Dairy farmers. I then lightly grilled the bread. I can do four cheese steaks for about \$2 a piece and they are much better than the one sold for \$7.99 and almost as good as the one at Tuckers.



So now back to Cheeburger...Cheeburger. Jean's burger arrived and the first thing was that the bun was bigger than the burger. Bad marketing! Get a smaller bun, but create the illusion that the bun can barely hold the burger. The burger was not cooked to

medium, but had raw meat in the middle. Some things never change...the manager claimed it was perfectly cooked. I thought local health department were banning rare burgers.



Jean's comment on the raw burger was that the burger had little taste, but all the toppings she ordered tasted great.

However our trip was not wasted. The onion rings dipped in batter to order and the fries cut fresh from potatoes that day were fantastic! They are the reason to make a trip to Cheeburger...Cheeburger! I have to confess I have been known to go to the Des Peres location and just order a small serving of the onion rings and fries.



HERE IS WHY YOU GO TO CHEEBURGER...CHEEBURGER

