

THE MODERN KITCHEN - EIGHTEEN BURGER BUILDS

Eighteen modern burger builds with the sauce lab - compiled by Evan Thomas Mcnamara Cozik. Free printable guide, US Letter.

Each entry pairs a burger with the sauce that makes it work, followed by its typical build. Compositions are guidance, not rules.

THE EIGHTEEN BUILDS

Smash Burger Deluxe - classic burger sauce (mayo, ketchup, relish, paprika)
Truffle Mushroom Burger - truffle aioli, melted fontina
Blue Cheese & Pear - honey blue cheese spread, caramelized pear
Korean BBQ Burger - gochujang mayo, pickled cucumber
Greek Lamb Burger - tzatziki-style yogurt, tomato
Caprese Chicken Burger - basil pesto, mozzarella, tomato
Thai Peanut Chicken - Thai peanut sauce, slaw with lime
Chipotle Black Bean Burger - chipotle mayo, avocado
Portobello Stack - balsamic reduction, roasted peppers
Avocado Sriracha Turkey - sriracha mayo, smashed avocado
Pretzel Pub Burger - beer cheese, pickled onion
Bourbon Bacon Jam Burger - bourbon bacon jam, cheddar
Fried Green Tomato Burger - Cajun remoulade, lettuce
Pesto Caprese Veggie - basil pesto, mozzarella-style melt
Sriracha Morning Modern - sriracha mayo over fried egg
Miso Glazed Salmon - miso honey glaze, slaw
Cajun Shrimp Burger - Cajun remoulade, crisp lettuce
Classic Modern Cheeseburger - classic sauce, double crust

The Sauce Lab - eight sauces, five minutes each

Every build on the main page pairs with one of these eight. The method is constant: whisk the base, season, rest ten minutes. Bold builds take bold sauces.

- Classic burger sauce - mayo, ketchup, relish, paprika
- Chipotle mayo - mayo, adobo, lime
- Truffle aioli - mayo, truffle paste, lemon
- Gochujang mayo - mayo, gochujang, honey
- Thai peanut sauce - peanut butter, soy, lime, chili
- Bourbon bacon jam - bacon, bourbon, brown sugar, onion
- Cajun remoulade - mayo, creole spice, relish
- Miso honey glaze - white miso, honey, rice vinegar

The Modern Kitchen is an independent, informational publication - it sells nothing and collects no personal data.

