

MONUMENTAL BURGERS

Lafayette-West Lafayette, Indiana has some burgers that you might want to build a monument to after trying them.

The first buns that come to mine are those of the **Duane Purvis Burger** at Triple XXX Drive Inn Restaurant. Now this isn't just any old burger. This is a burger that will give you pause but you have to get up your courage to try it. The problem is that while it is fresh ground (every day in house) sirloin it also has PEANUT BUTTER on it. Once you've taken the step, you will not be disappointed. Shocked? Don't be - the key is to not have too much peanut butter on the burger as it could easily overwhelm it but the smokey, nutty flavor is an amazing compliment. Greg Ehresman, the burger's creator says, "You either love it or you don't". I think that says it all. This burger is the one that choosy KIDS will choose.

Their website is <http://www.triplexxfamilyrestaurant.com/index.html>.

Sgt. Preston of the Yukon was a television and radio series depicting the life of a Canadian Mountie in the Northwest Territories. Sgt. Preston's of the North is a "saloon" and restaurant in Historic Downtown Lafayette that has attempted with photos and décor, to re-create this atmosphere of turn-of-the-century Canada and it's appeal. They have a beautiful outdoor patio as well and are one of the locals regular spots on Friday evenings.



Their claim to fame is the **Preston Burger**. At first glance the Preston Burger is, well... A burger. Yes, it's a full half pound of juicy, certified angus beef cooked to order and traditionally served with mayo, ketchup, mustard, lettuce, tomato, pickles and alfalfa sprouts but every month the chef creates a new burger. Feel like taking on some Thai. The Preston Thai Burger would be a great fit for you. Or how about a trip to Jamaica via your sumptuous meal on a bun? Prestons has got you covered. The Black & Blue is always a favorite. Okay, so if you STILL aren't pleased you can create your own right then and there. How about a burger

with grilled onions, mushrooms, sprouts, three cheeses, and Thai sauce??? That's right. You don't get charged more you just GET more. It's a customizable burger. It also happens to be one of our best. Their website is <http://www.sgtprestons.org/main.html>.

We would be remiss not to wow you with **DT Kirby's Man Up Burger**. We won't tell you too much about it because we think a picture is worth a thousand words and we are not sure words can really do this justice but we'll give you a quick run down. This local bar serves a lot of great creations all designed by the owner who wanted to create a good old fashioned Chicago style bar where people drop by for a drink and a bite on their way to an event. The "Man Up Burger came as a challenge from a customer to create a burger that tasted great and was too big to finish. Now,



if you can finish this 3 POUND monster along with a 16oz beverage in under 20 minutes, you eat it free. If not...well we'll just leave that alone for now. The bread is fresh baked by a local bakery just for DT Kirby's toasted on the grill. The bottom layer is a BBQ cheddar burger AND a BLT all together then topped with more bread. The next layer is BBQ pulled pork topped with slaw, trimmings and bread. The next layer is a chili burger topped with onion rings and trimmings then topped with the bread. The whole thing is topped with a pocket burger garnished with bacon wrapped in geno salami pasted in their wasabi sauce. Bottoms Up! I can't even breathe just thinking about it! They don't have a website but you can find them at www.facebook.com/dt.kirbys.

So is that a burger, or what?

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