

RACHAEL RAY

RESTAURANT GUIDE

La Cense Beef Burger Truck

changes locations – follow it on Twitter at www.twitter.com/LCBBurgerTruck
New York City, New York

Submitted by
Andrew Kaplan
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Photo credit: Andrew Kaplan

Andrew Kaplan, a contributing writer to our NYC Foodie blog, has shared this restaurant recommendation with us:

A Darn Good Burger...From a Truck!

Okay, I'll be honest, I have my opinion on food from trucks. It's all the rage right now in New York City. I'm not going to expand any further. If you care to read my opinion, check out the posting on my blog, [End of the Fork](#).

Having said that, when I heard from a friend that barbecue extraordinaire and chef Adam Perry Lang had his hand in the La Cense Beef Burger Truck, I had great confidence that New Yorkers were in good hands. I called it before the thing hit the streets. Genius I am not, but I do know that Adam Perry Lang treats his meat like an artist treats their canvas.

Last week, I finally made my way over to the truck. My girlfriend and I both ordered the burger (the only thing on the menu), which comes standard with caramelized onions and the option of cheese. It came on a soft sesame seed bun that had a hint of sweetness. This was not just a piece of meat; this burger was made from grass-fed beef raised on a ranch in Montana, perfectly sized so that it didn't get lost in the bun or vice versa. If you've never had grass-fed beef, you ought to chase this truck down and give it a try. The taste is cleaner, and it is actually better for you.

Now that I'm a card-carrying La Cense Beef Burger Truck frequent eater, I'm already looking forward to my next bite. See you on the [corner!](#)

link:

www.lacensebeef.com/truck