

Sept 1, 2017

## COLLABORATION BURGER – RAISING MONEY TO FIGHT HUNGER

Each Month Renowned Chefs Will Create a Signature Burger Featured on  
The Cannibal Liquor House's Menu

**Christian Pappanicholas and Chef Ed Carew of The Cannibal Liquor House** are partnering with other chefs in the fight against hunger. Each month, a guest chef will create a signature burger to be featured on our menu as a "Collaboration Burger". Proceeds from the monthly #CollabBurger will be donated to Chefs Cycle For No Kid Hungry.

Christian & Ed, avid cyclists themselves, kicked off the program with Chris Cosentino, a Top Chef Masters winner and competitor on Next Iron Chef. His collaboration is followed by creations from: Seamus Mullen, Jeff Mahin, Travis Flood, Lentine Alexis, Hillary Sterling & Bryan Voltaggio and many more.

**Chefs Cycle** is a fundraising endurance event featuring award-winning chefs and members of the culinary community fighting hunger outside the kitchen.

For the past three years, Chefs Cycle has engaged culinary talents who want to push their limits by completing a three day, 300 mile ride while raising funds and awareness in support of No Kid Hungry.

The spring 2018 ride will take place May 15-17 in Santa Rosa, CA with a goal of 275 chefs riding to help raise \$2.4M, which translates into 24 million meals for kids facing hunger.

To learn more about Chefs Cycle and see which of your favorite chefs will be creating a signature limited time burger at participating restaurants. Visit <http://chefscycle.org/>

### September #CollabBurger by Chef Seamus Mullen - Harissa Scallion Lamb Patties with Dandelion Greens



"My mom rarely made burgers for dinner during my childhood—and when she did, she'd serve us goat burgers. I love gamy meat in patties, but I like to make mine extra juicy and packed with the bold tomato heat of harissa. To keep the texture light, I fold in scallions and dandelion greens." - Seamus Mullen

### The Cannibal Liquor House

The food at The Cannibal Liquor House is burgers, cocktails and bar food. Our menu is perfect for cocktails from house made potato chips, beef jerky and raw bar to a proper selection of burgers and seasonable vegetables. Our cocktail program is balanced between house cocktails and classic cocktails. It's accented by sections of large format, beer and shots, and light cocktails you might drink early in the morning "morning tittle."

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