Grateful Burger Comes to BC

Grateful Burger is a local burger company located right in Massachusetts that has completely redefined the meaning of a delicious, juicy burger. This burger company’s mission is to provide a delicious burger that lowers both health risks and environmental risks. Grateful Burger carries out their mission by creating burgers that are made with half beef and half mushrooms, but with the same meaty and delicious taste as an all-beef burger. By using local mushrooms, humanely-raised beef, and a blend of herbs and spices, you won’t even notice that half the beef is missing!

In order to ensure the burgers contain quality beef, Grateful Burger buys all of their beef from a family run farmed called Creekstone Farms, who only uses cattle that is humanely raised and pasture fed. Instead of ground beef, Grateful Burger buys their beef in whole chunks of cattle’s shoulders, which is enhances the flavor of the meat and also reduces contamination risks. The mushrooms in the burger all come from Giorgio Fresh Farms in Kenneth, Pennsylvania, where they have engineered coconut husks and vegetable matter into a more sustainable manure for their mushrooms. On average, most Americans consume more than double the recommended serving of red meat, which has been linked to heart disease and so by combining pasture-fed beef and Pennsylvania grown mushrooms, Grateful Burger has created a burger that is a very delicious burger that you can enjoy without feeling guilty.

In addition to being healthier than the all-beef alternative, these half beef, half mushrooms burgers also cut a burger’s environmental impact in half. Raising one pound of beef consumes 1800 gallons of water as opposed to mushrooms, which use 1 gallon of water for 1 lb of mushrooms grown. Also, growing mushrooms instead of cattle reduces that amount of greenhouse gases emitted by the agricultural industry, which contributes to a reduction of environmental impacts.

Boston College Dining Services is proud to partner with such a creative company that has a strong commitment to health and sustainability. By providing these burgers to students, BCDS hopes to both foster a healthier environment among students and to educate them about how important their food choices are. BCDS hopes that students will choose this burger not only because of its delicious flavor, but also because of its positive impact on the environment.