

You have heard of fast food and casual dining, but have you heard of fast casual?

That is what 5 Guys Burgers and Fries strive to be, along with providing the freshest ingredients in your meal.

“We don’t even have a freezer,” said co-owner Jim Richards.

Bread is delivered to the restaurant five days a week, and other products every three days. There are no preservatives in any of their food, including the bread which only has a shelf life of a few days. There is no “pink slime” in the meat, which is a controversial filler that has been in the news lately. The friendly employees at Five Guys hand patty the meat every day, hand cut the potatoes, lettuce, tomatoes.

“Everything in the building is as fresh as it can probably be,” said Richards.

Everything is cooked to order, they hand toast the bun on a flat top, cook the burger on the flat top. The goal is to have the burger to you in seven minutes or less. While you wait for your meal, there are fresh roasted peanuts in the dining area for you to snack.

Richards opened the Mt. Juliet location in Jan. 2010, which is one of 1,000 restaurants across the country. He said that Five Guys has led the way on building a better, affordable burger, as many restaurants now are trying to do what they do.

Five Guys Burgers and Fries is located 300 Pleasant Grove, Suite 475 in the Paddocks. They can be reached at (615)758-8566.

# Eat, Drink and Be Merry: Five Guys Burgers and Fries

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