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**BY JOAN REMINICK** Special to Newsday

ew gustatory pleasures compare to sinking your teeth into a juicy patty of grilled ground meat tucked inside a bun.

Maybe there is cheese melted on top. Maybe the chef has flipped a fried egg on it, too.

Or nothing. Whether tricked out or naked, the burger is an essential on the dining scene.

While we've eaten thousands over the years, here are our 10 latest favorites, ranked.

#### CERIELLO 541 CLUB (ABOVE) 541 Willis Ave., Williston Park 516-747-0277

Done precisely to order, the plump, 6-ounce burgers here are made with all prime beef, a blend of brisket, sirloin, short ribs and chuck. Once on the griddle, they're salted and covered with a lid; the steam speeds the cooking process, but it comes off to let the burgers develop a nice, crusty char. The finished burger can be topped with American cheese, sauteed onions and bacon and served on a Martin's potato roll. \$5.99; toppings \$1 each

#### PERABELL FOOD BAR 65 E. Main St., Riverhead, 631-740-9494 and 69 E. Main St., Patchogue, 631-447-7766, perabellfoodbar.com

Not to be missed is PeraBell's exceptional "chophouse" burger — at right and on the cover — thick, smoky, crusty, beefy and juicy. It's served on a bun that's just the right size, making for easy eating. Served with pickle and coleslaw. \$11



IX, THURSDAY, DECEMBER 3, 2015 newsday.com