

Viewpoint: Cultured meat mixed with plant-based protein might be good for the environment but it still can't match the taste of a quality regular hamburger

I stared down the lineup of sliders, each on a separate bamboo plate. On the far left was a plant-based burger from Impossible Foods. On the right, an old-fashioned beef burger. And in the middle, the star of the show: a burger made with lab-grown meat.

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It was definitely different from beef, but maybe not in a bad way. To me, the lab-grown burger had a strong resemblance to the one from Impossible Foods. The texture was similar, which makes sense since it was mostly made from plants.

Taste-wise, I thought the lab-grown meat may have been a bit closer to the beef burger, but I found myself wondering if I'd feel the same way if I didn't know which was which. Was my brain tricking me into thinking it tasted more like meat, since I knew that there were animal cells in it? I took bites of all three burgers again to try to figure it out. I'm still not sure.

There are a lot of unanswered questions about lab-grown meat, including whether companies will be able to produce it at commercial scale, how expensive it'll turn out to be, what the climate impacts will actually look like, and whether anyone will eat this in the first place.

[**This is an excerpt. Read the original post here**](#)