SMASH BURGERS

WITH ONIONS & SPECIAL SAUCE

CRAVING A BURGER EXPERIENCE LIKE NO OTHER? Say hello to Smash Burgers – where the sizzle meets the smash! Our secret? It's all in the smash. The smashing action and quick cook-time creates crispy edges and a juicy, flavorful interior. Customize with your favorite toppings and dig into burger bliss!

INGREDIENTS

FOR THE BURGERS:
1 pound ground beef
(80% lean, 20% fat)
Salt and freshly ground black pepper
4 slices American cheese
4 hamburger buns, toasted

FOR THE (OKLAHOMA-STYLE) ONIONS:
1 large onion, sliced into paper thin slices with a mandoline
Pinch of salt

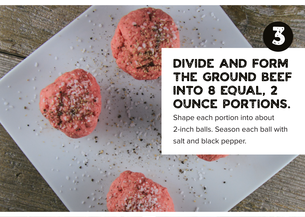
FOR THE SPECIAL SAUCE:
1/3 cup mayonnaise
2 tablespoons ketchup
2 tablespoons dill pickle relish
1 tablespoon finely diced onion
1 teaspoon red wine vinegar
1/4 teaspoon mustard powder
1/4 teaspoon paprika
1/4 teaspoon kosher salt
1/8 teaspoon pepper
Dash of hot sauce (optional)

FOR SERVING:
Sliced lettuce
Pickles

DIRECTIONS

1 PREPARE THE ONIONS. Using a mandoline, slice the onions into paper-thin slices. Place into a little pile and sprinkle with a pinch of salt. Set aside until ready to cook the burgers.

2 MAKE THE SPECIAL SAUCE. In a medium bowl, whisk together the mayonnaise, ketchup, dill relish, onion, red wine vinegar, mustard powder, paprika, salt, and pepper. Add a dash of hot sauce, if you'd like.



3 DIVIDE AND FORM THE GROUND BEEF INTO 8 EQUAL, 2 OUNCE PORTIONS. Shape each portion into about 2-inch balls. Season each ball with salt and black pepper.

4 BUTTER THE BUNS, and prepare to toast while the burgers are cooking.

5 PREP THE LETTUCE by thinly slicing. Drain the pickles.

6 PREHEAT A GRIDDLE, cast iron skillet, or large stainless steel pan over medium-high heat. Drizzle a layer of canola oil over the surface to prevent the burgers from sticking.

IT'S SMASH TIME! Once the pan is hot, lower the heat to medium, and place about 1/4 cup of onions in 4 little piles to go under each burger ball. Stir and cook the onions until they begin to sizzle. **Then place the burger balls on each onion pile in the skillet and immediately smash with a burger press or spatula until flattened to about 1/4-inch thick.** Cook quickly for 2 minutes per side (set a timer, they cook quickly!) Flip and add a slice of American cheese and cook for 2 more minutes. The thinner edges will become wonderfully crispy.

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8 MEANWHILE, TOAST THE BUNS on the grill or by broiling until just golden brown.

9 ASSEMBLE THE SMASH BURGERS. Serve these delicious burgers as a single or double stack on a toasted bun with pickles, lettuce, caramelized onions, and special sauce.

10 SERVE + ENJOY THE MOUTHWATERING COMBINATION OF CRISPY, JUICY, AND SAVORY FLAVORS!

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