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 smashing technique. The smashing action and quick cooking time creates crispy edges and a juicy, flavorful interior. Customize with your favorite toppings, and dig into some burger bliss!

INGREDIENTS

FOR THE BURGERS:
1 pound ground beef
(80% lean, 20% fat)
Salt and freshly ground black pepper
8 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

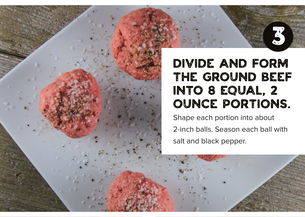
FOR THE SPECIAL SAUCE:
1/3 cup mayonnaise
2 tablespoons ketchup
2 tablespoons dill pickle relish
1 tablespoon finely diced onion
1 teaspoon red wine vinegar
1/4 teaspoon mustard powder
1/4 teaspoon paprika
1/4 teaspoon kosher salt
1/8 teaspoon pepper
Dash of hot sauce (optional)

FOR SERVING:
Lettuce, thinly sliced
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 slicing thinly. 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, add half the onions and cook until they begin to sizzle. Then, arrange the onions into 4 little piles in the hot pan. **Place a burger ball 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. Remove from the pan. After the first batch is cooked, repeat step 7 with the remaining four burger balls.

7

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!

VIEW & PRINT OUR RECIPE HERE >

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. . . FOR BETTER BURGERS

1

Victorinox
Fish spatula

2

Le Creuset
3-1/2 QT Braiser

3

Chef'n Fresh
Force Juicer

4

Heritage Small
Sauce Pan

5

Wüsthof Flexible
Boning Knife

6

OXO
Garlic Press

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