



AMERICAN

Smash Burgers

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	15 min	15 min	Pan-fry	Ground beef

Ingredients

- 600 g (1½ lb) ground beef, 80/20, cold
 - 8 slices American cheese
 - 4 soft potato burger buns
 - 2 tbsp butter, softened
 - 1 tsp vegetable oil
 - Salt and black pepper
 - 1 small onion, very thinly sliced
 - Dill pickle slices
 - Shredded iceberg lettuce
- SAUCE**
- 4 tbsp mayonnaise
 - 1 tbsp ketchup
 - 1 tsp yellow mustard
 - 1 tbsp finely chopped pickle
 - ¼ tsp garlic powder

Steps

1. Stir the sauce ingredients together in a small bowl.
2. Divide the cold beef into 8 loose balls of 75 g (2⅔ oz) each. Do not pack them tightly.
3. Butter the cut sides of the buns and toast them in a skillet over medium heat for 1 to 2 minutes until golden. Set aside.
4. Heat a cast-iron skillet or flat griddle over high heat for 3 minutes until very hot and just beginning to smoke. Wipe lightly with the oil.
5. Put 2 balls in the pan, spaced apart. Immediately smash each flat with a stiff spatula, pressing hard for 10 seconds until about 1 cm (⅜ in) thick and lacy at the edges. Season generously with salt and pepper.
6. Cook for 2 minutes without moving, until the edges are dark brown and crisp and the surface is no longer pink.
7. Scrape under each patty and flip, keeping the crust. Top with a slice of cheese and cook 30 to 45 seconds until melted. The patties reach 71°C (160°F) quickly because they are so thin.
8. Stack two patties on each bun, then add the onion, pickles, lettuce and sauce. Serve immediately.

Notes

- **Crust:** the maillard-reaction on the flat iron surface gives the signature flavour; do not crowd the pan.
- **Make ahead:** form the balls up to a day ahead and keep them cold until the pan is hot.
- **Ventilation:** it will smoke; turn on the exhaust fan.
- **Pair with:** thin fries or a crunchy coleslaw.