

Classic Smashburger

Crispy-edged diner perfection - makes 4 doubles

Makes 4 doubles • Prep 10 min • Cook 15 min • USA

INGREDIENTS

The burgers

- 2 lbs ground beef, 80/20, formed into 8 loose 4-oz balls
- 8 slices American cheese
- 4 soft potato buns
- Salt & coarse black pepper
- 1 tbsp neutral oil for the pan

Burger sauce & build

- 1/4 cup mayo
- 1 tbsp ketchup
- 1 tbsp yellow mustard
- 1 tbsp finely minced pickles + 1 tsp brine
- Dill pickle slices
- Thinly sliced white onion
- Shredded iceberg (optional)

METHOD

1. Mix the sauce and set out all toppings - smashburgers cook too fast for mid-cook prep.
2. Form the beef into 8 loose balls. Do not pack them, do not season yet - salt too early makes the texture bouncy.
3. Heat a cast-iron pan or griddle until it is genuinely screaming hot (a drop of water should skitter and vanish).
4. Toast the buns cut-side down in the dry pan, 30 seconds. Set aside.
5. Place 2 balls in the pan and SMASH each paper-thin with a heavy spatula (press with a second utensil for leverage). Salt and pepper the tops. 90 seconds untouched - the lacy crust is forming.
6. Scrape - do not lift - each patty free with the sharp edge of the spatula, flip, cheese immediately, and cook 30 more seconds.
7. Stack two patties per bun over sauce, pickles, and onion. Serve the moment the cheese melts. Repeat in batches.

Tip • The smash only happens ONCE, in the first 10 seconds while the meat is raw - pressing later squeezes out the juices. Smash hard, then leave it completely alone.