

RON'S SMASHBURGERS

Last Modified: 06/27/2023

PREP: 20 Min
COOK: 10 Min
STOVETOP OR
GRIDDLE

F EASY

SANDWICH

MAKES 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Ground Beef (80 / 20) NO LEANER	8 Meatballs
1	Medium	Yellow Or Red Onion	Slivered
8	Slices	Any Hamburger Cheese You Like	
4	Fresh	Bakery Specialty Hamburger Buns	Toasted
1	Stick	Salted Butter (Melted)	Divided

PREPARATION

FACTOID	Smashburgers are ALWAYS fried and never Grilled because their inherently loose texture will crumble and fall through the grill grates. I know, I know - The A#1 rule for cooking Hamburgers is to LEAVE THEM ALONE! - - But try this, it makes for a GREAT Hamburger with nice crunchy edges!
TOOLS	1) VERY Large Griddle 2) Long Handled Tongs 3) Stiff Spatula
PREP	DISH 1) 2) Thinly sliver the Onion and set it aside. 3) Melt the Butter and set it aside.
1	Divide the Hamburger into eight equal portions. Lightly roll each into a loose round ball. Sprinkle lightly with Salt and Black Pepper to taste. Carefully tear each ball in half. Place 1/8th of the Slivered Onions on one half, drizzle the Onions with a tablespoon of melted Butter, stick the 2 halves back together and refrigerate them covered loosely with plastic wrap until you are ready to cook them.
2	Just prior to cooking the Burgers, Butter both halves of each Bun and fry until lightly browned. Set them aside UNCOVERED so they will stay crunchy.
HINTS	Fry the Burgers in groups of 4 with enough space between the groups so you can tent them easily with aluminum foil tents.
3	Slightly flatten each Hambburger ball into a thick Hockey Puck.
4	On a griddle over medium high heat, spread a little Vegetable Oil, just enough to lightly coat it (even if it's non-stick) and heat until the Oil just begins to smoke. Add in the Hamburger Hockey Pucks with lots of space between them. Cook until a nice crust develops on one side. Pick them up with a pair of tongs and LOOK. Rotate the puck 180 degrees and cook until a similar crust develops on the opposite side. Using a stiff spatula, flatten each puck evenly until it is slightly larger than the Hamburger Buns you will be using. Cook until you see juices bubbling up on top of the Patty. turn the Patties over, place a slice of Cheese on top and cook until done to your liking (Medium / Medium Rare). Once you flatten them LEAVE THEM ALONE - Turn them only once.
HINTS	As soon as you put the Cheese Slices on top, folded aluminum foil tents will help the Cheese to melt properly.
SERVE	BUILD THE BURGER: Place a Hamburger Patty on the plated Bun Bottom. Quickly place a second Patty on top of the first one, Hand the Plate & Bun Top to a guest so they can add Condiments without having the top stuck to the Melted Cheese.

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