

# Smashed Burgers

## Ingredients

### Sauce

- 2 Tbsp mayonnaise
- 1 Tbsp minced shallot
- 1½ tsp finely chopped dill pickles plus ½ tsp brine
- 1½ tsp ketchup
- ⅛ tsp sugar
- ⅛ tsp pepper



### Burgers

- 2 hamburger buns, toasted if desired
- 8 oz (80% lean) ground beef
- ¼ tsp vegetable oil
- ¼ tsp kosher salt, divided
- 2 slices American cheese (preferably 2 oz Kraft Singles)
- Bibb lettuce leaves
- Thinly sliced tomato

## Preparation

1. Stir all sauce ingredients together in bowl and spread one tablespoon on cut side of each bun top
2. Divide beef into four equal pieces (2 ounces each); form into loose, rough balls
3. Place oil in 12 inch cast-iron or carbon-steel skillet
4. Use paper towel to rub oil into bottom of skillet (reserve paper towel)
5. Heat over medium-low heat for 5 minutes
6. While skillet heats, wrap bottom and sides of small saucepan with large sheet of aluminum foil, anchoring foil on rim, and place large plate next to cooktop
7. Increase heat to high
8. When skillet begins to smoke, place two balls about three inches apart in skillet
9. Use bottom of prepared saucepan to firmly smash each ball until 4½ inches in diameter
10. Place saucepan on plate next to cooktop
11. Sprinkle patties with ⅛ teaspoon salt and season with pepper
12. Cook until at least three-quarters of each patty is no longer pink on top, about 2 minutes
13. Use thin metal spatula to loosen patties from skillet
14. Flip patties and cook for 15 seconds
15. Slide skillet off heat
16. Transfer one burger to each bun bottom and top each with one slice American cheese
17. Gently scrape any browned bits from skillet, use tongs to wipe with reserved paper towel, and return skillet to heat
18. Repeat with remaining two balls and place burgers on top of cheese
19. Top with lettuce and tomato and cap with prepared bun tops
20. Serve immediately