

Foodnity Recipes

Crispy Classic Smash Burgers

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (454 g) 80/20 ground beef
- [ ] 1 tsp kosher salt, divided
- [ ] ½ tsp freshly ground black pepper, divided
- [ ] 4 slices sharp cheddar cheese (about 28 g each)
- [ ] 4 brioche buns, split lengthwise

Toppings

- [ ] 1 medium tomato, sliced into ¼-inch thick rings
- [ ] ¼ small red onion, thinly sliced
- [ ] 1 cup shredded iceberg lettuce
- [ ] 8 dill pickle slices

Quick Sauce

- [ ] ¼ cup ketchup
- [ ] 2 tbsp mayonnaise
- [ ] 1 tbsp yellow mustard
- [ ] 1 tsp sweet relish

Instructions

1. First things first, get your large cast-iron skillet heating up over medium-high heat. You're looking for it to reach about 400°F (204°C). It needs to be really hot, honestly, or you won't get that beautiful sear.
2. Now, take your 1 lb (454 g) 80/20 ground beef and gently season it with ½ tsp salt and ¼ tsp pepper. Divide the beef into 4 equal portions, about 4 oz each, and roll them into tight little balls. Just be gentle with them.
3. Place those beef balls right into the sizzling skillet. Now comes the fun part: using a heavy spatula, press down firmly for 2–3 seconds to smash them into thin patties, about ¼-inch thick. Let them cook untouched for 2 minutes. Wow, you'll see those edges develop a gorgeous dark golden crust.
4. Carefully flip the patties over. Immediately add a slice of sharp cheddar cheese to each one and cook for just 1 minute more. The cheese should be all melty and those edges should turn a deeper, lovely caramel color.
5. While the burgers are finishing up, slide your brioche buns cut-side down onto the skillet for about 30 seconds. Just until they're lightly browned and toasted.
6. In a small bowl, whisk together your ¼ cup ketchup, 2 tbsp mayonnaise, 1 tbsp yellow mustard, and 1 tsp sweet relish. It's such a quick, simple sauce that just pulls everything together.

7 Time to assemble! Spread a spoonful of sauce on the bottom bun, then layer on the shredded iceberg lettuce, the cheesy burger patty, a tomato slice, red onion, and those dill pickle slices. Drizzle a bit more sauce on top and cap it with the top bun. There we go.

Nutrition per serving

680 kcal	38 g	34 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- A heavy-bottom skillet is key for that crusty edge.
- Avoid over-working the meat to keep the center tender.
- Toast the buns in the beef drippings for extra flavor.