

SMASHBURGERS

1-lb. ground beef
kosher salt
freshly cracked pepper
onion powder
garlic powder
8 slices of American cheese singles
4 brioche hamburger buns



Place ground beef in a medium bowl and sprinkle with generous amount of kosher salt, freshly cracked pepper, liberal sprinkling of onion powder, and a dash of garlic powder. Mix seasonings into ground beef. With hands, form ground beef into eight, equal-size balls, and place each ball on a square of wax paper.

Place a cast iron skillet or a flat griddle on your barbecue grill. Heat grill and skillet over high heat. Reduce heat to medium. Invert each sheet of waxed paper over skillet/griddle and allow ball of ground beef to hit the hot skillet/griddle. Immediately smash ball of ground beef flat with a heavy, round weight (such as: the bottom of large, metal measuring cup, a heavy spatula, a bacon press) until very thin. You may need to slide a spatula between your weight and the ground beef, if it sticks. Heat two minutes on first side, and then flip and cook for one minute. Place cheese on top and cook one minute more.

As the burgers are very thin, you will want two patties per hamburger bun. Top patties with meat, and serve immediately.

Makes 4 cheeseburgers.