



FELLERS

RANCH™

MINNESOTA'S NATURAL WAGYU

Smash Burger Cooking Instructions

- Place a 9-inch cast-iron skillet over medium-high heat.
- Increase burner temperature to high; add oil. Working in batches, add no more smash burger balls than can comfortably fit on the skillet at one time.
- With a burger press or a heavy metal spatula, flatten the balls right after being placed on the skillet. Flatten to ¼ in. thickness. Sprinkle with salt and pepper.
- Cook the first side until the edges start to brown, about 1.5 to 2 minutes.
- Turn the burgers with a greased or buttered spatula (to avoid sticking).
- Sprinkle the second side with salt and pepper. Cook until well browned, which will be for another 1.5 to 2 minutes.
- Serve burgers on buns, which you may want to lightly butter and then “toast” on your skillet or grill.

Kitchen tips:

- Want a Smash Cheeseburger? Add a slice of your favorite cheese right after you flip it.
- The more you work the ground beef the tougher the burger will be. Don't worry about tucking in all those loose strands that may stick out; they turn into well-browned bits of goodness.
- There is a lot of flavor in the browning, so after you smash them don't move them until you're ready to flip. If you have the space, flip the burger onto an unused area of the skillet; it's much hotter than the section of pan where the burger was.
- Using a meat mallet to press on the spatula while you're flattening the burgers will help to form them evenly and will help keep your spatula from bending.

ENJOY! Thank you for purchasing Fellers Ranch Wagyu.