

THE PERFECT DOUBLE DECKER SMASH BURGER

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THE BUN:

Acquire good buns from a yummy bakery. Locally, I suggest Cobb's Bakery Brioche Hamburger Buns or Con Gusto Brioche Hamburger Buns.

After cutting the bun in half, put a thin layer of mayonnaise on both cut sides.

On a hot griddle, sear the bun cut side / mayo side down for ~1 ½ minutes.

Remove and let cool while you cook the patties.

THE PATTIES:

Start with good hamburger meat with a decent fat content. Do not use lean or extra-lean or a nice crust will not form on the patties.

Put meat into a large mixing bowl adding salt and pepper to taste.

Gently, with as few movements as possible, incorporate the salt and pepper into the meat by hand.

Roll the meat into balls each weighing 3 oz. You will need 2 x 3 oz patties per burger.

On a hot griddle, place the meatballs with distance between them. Absolutely do not overcrowd the griddle. Work in batches if you must.

With good force and a flat object (offset spatula does the trick!), push down on each meatball for 3 solid seconds to flatten the patty and form the crust.

Allow to cook almost through which should take approximately 2 to 3 minutes.

Flip the patties. Allow another 2 to 3 minutes to cook.

Just after flipping, put a good quality slice of cheese on each patty and allow time to melt.

Stack one cheese-sliced patty on top of the other, then move the stack of 2 patties to your toasted bun and serve!

Smashburgers are perfect like this, without any toppings, but the sky is the limit for condiments if you want to dress it up.

Enjoy immediately without regard for your manners, others, or society.

