



All-American Wagyu Smashburgers

Raise the bar and prepare the best, juicy burger

To Make the Seasoning:

1 Tablespoon Kosher salt

1/2 Tablespoon ground black pepper

1 teaspoon powdered garlic.

Combine in a small bowl; Store any remaining seasoning in air-tight container

1 Wagyu Smashburger

Makes 2 burgers

8 ounces ground Wagyu (Cross Breed beef), divided

Seasoning Mix (prepare ahead-use as desired)

2 slices American cheese, divided

Spread 1 seeded burger bun or brioche bun, split

Softened or melted butter

Condiments and Veggies as desired

To Prepare Each Beef Patty:

Prepare 2 thin patties for each burger sandwich

- Preheat cast-iron griddle pan, cast iron skillet or electric griddle over high heat until smoking about 2 minutes.
- Weigh 4 ounces of meat per patty, don't form a ball or dense patty, chunk of beef should be loosely together.
- Season beef on all sides with seasoning mix.
- Smash beef onto hot griddle, press with the back of a spatula for 10 seconds (Use one or two spatulas for more leverage) to form the best results and crispy edges.
- Cook patty about 2-1/2 minutes on the first side. Flip patty with the front edge of the spatula to get under the burger, cook about 2 minutes Remove from grill.
- Then top with slice of cheese; set aside as it melts on the hot burger or cook just until cheese begins to melt about 30 seconds more. (This depends on the thickness of the cheese slice)

To Prepare Each Bun:

Spread cut sides of bun with butter and/or dip cut sides of buns in excess drippings from the griddle.

Toast buns directly on the griddle until golden brown, about 10 seconds.

Serve with Limited Condiments and Veggies (Keep condiments simple):

Torn lettuce leaves, tomato, red onion rings, pickle slices

Mayo, mustard, ketchup, as desired

To Serve:

Place bun on bottom, then lettuce leaves on bottom; top with a tomato slice, several red onion rings and/or pickle slices. Top with 2 thin burgers with melted cheese up. Spread mayonnaise or desired condiment on cut side of bun top; close burger; secure with toothpicks if needed.

Recipe Inspired by: *Cuisine at Home* magazine, May/June 2020

About the Recipe: One of the most delightful burgers stacks two patties with blankets of melting cheese and just a few colorful condiments. To create this outstanding burger, add some Wagyu beef known for its juicy beef flavor, This will increase the flavor of the crispy edged burger and have those juices dripping down your chin. Oh, so yummy!