



Smash Burger

Recipe By JAMIE AGER

SERVES: 4

BURGER:

- 1 lb Hickory Nut Gap Smash Burger beef (divided into 4 equal portions)
- 4 slices Colby Jack cheese
- 4 potato burger buns
- ½ small white onion, thinly sliced
- 1 small tomato, sliced
- 4 leaves green leaf or iceberg lettuce
- salt & black pepper, to taste



HNG BURGER SAUCE:

- ¼ cup mayo
- 2 tbsp yellow mustard
- 2 tbsp ketchup
- ¼ cup diced pickles

DIRECTIONS:

- 1. Make the HNG Sauce by mixing together mayonnaise, mustard, ketchup, and diced pickles; Set aside.
- 2. Divide the meat into quarters, roll into a loose ball. Top each ball on the top with a small square of parchment paper.
- 3. Place a griddle (or large cast-iron skillet) over medium-high to high heat.
- 4. Toast the buns cut-side down on the griddle for 30–60 seconds, until golden brown.
- 5. Place each rolled 4-ounce beef portion onto the hot griddle one at a time.
- 6. Immediately press flat firmly with a burger press or heavy spatula. Patty should be about ¼-inch thin. Hold the burger flat for 10 seconds to ensure maximum contact with the hot surface for a deep brown crust. Remove parchment paper square.
- 7. Season each patty generously with salt and black pepper and let cook without moving for 2 minutes, until the edges are crispy and browned.
- 8. Flip the burger, place a slice of cheese on each patty, and cook for another 30–45 seconds, until the cheese melts. (Place a sheet pan over the top of the skillet to promote melting, if needed)
- 9. Spread HNG Burger Sauce on the top and bottom bun. Add a tomato followed by the cheeseburger patty. Top with onion slices, lettuce and the top bun.

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