

# Perfect Double Smash Burger

⌚ Prep: 15m 🔥 Cook: 8m ⚡ Total: 23m 🍽️ 2 servings



## COOKING SEQUENCE & CHECKPOINTS

- 1

**Whisk Burger Sauce & Portion Beef**

⌚ 3 min

Whisk mayonnaise, ketchup, yellow mustard, and pickle relish in a small bowl for the burger sauce. Divide chilled 80/20 ground chuck into four 4-ounce loose balls without overworking, and season generously with kosher salt and black pepper.  
✓ Checkpoint: Tangy pink burger sauce and four chilled loose beef rounds.
- 2

**Butter-Toast Buns**

⌚ 3 min

Melt butter in the skillet over medium heat. Toast Martin's potato buns cut-side down until golden-brown and crisp. Set aside.  
✓ Checkpoint: Rich mahogany toasted bun faces.
- 3

**The High-Heat Onion Smash**

⌚ 2 min

Heat skillet until smoking hot. Place two beef balls down, scatter shaved onion over the top, cover with parchment, and press firmly for 10 seconds to flare out lacy edges. Sear undisturbed for 2 minutes.  
✓ Checkpoint: Paper-thin patties with dark sizzled lacy edges.
- 4

**Scrape, Melt & Stack**

⌚ 2 min

Hold your metal spatula flush with the iron and firmly scrape up every millimeter of brown crust. Flip, immediately top both patties with American cheese, stack them together, and transfer to the toasted bun spread with burger sauce and topped with dill pickles.  
✓ Checkpoint: Double smash tower with cascading molten cheese and pickles.

## MISE EN PLACE / INGREDIENTS [12]

- ☐ 1 lb Fresh 80/20 ground chuck beef

☐ 1.5 tsp Kosher salt
- ☐ 1 tsp Freshly ground black pepper

☐ 4 slices Real deli-sliced American cheese (Boar's Head or Kraft Deli Deluxe)
- ☐ 2 units Potato burger rolls (Martin's Potato Rolls)

☐ 2 tbsp Unsalted butter (for toasting buns)
- ☐ 0.5 unit White or yellow onion, shaved paper-thin on a mandoline

☐ 8 slices Crinkle-cut dill pickle slices
- ☐ 3 tbsp Real mayonnaise (for burger sauce)

☐ 1 tbsp Ketchup (for burger sauce)
- ☐ 1 tsp Classic yellow mustard (for burger sauce)

☐ 1 tbsp Finely minced dill pickle relish (for burger sauce)

## US SUPERMARKET BRAND GUIDE

**Martin's Potato Rolls: Martin's Famous Sandwich Potato Rolls**  
The supreme bun benchmark for burger popups nationwide due to its sweet pillowy texture. • 📍 Bread aisle.

**Real Deli American Cheese: Boar's Head American Cheese Yellow**  
Real dairy fat delivers liquid melt without oily separation. • 📍 Deli counter.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR GROUND BEEF AND PORK**  
USDA Food Safety Minimum (≥160°F / 71°C): Ground beef and ground pork must be cooked to an internal temperature of at least 160°F (71°C) verified with an instant-read thermometer—never judge safety by color or juiciness alone—because grinding distributes surface bacteria throughout the meat.

👁️ **MASTER DONENESS CHECKPOINT:**  
Dark mahogany, crackling caramelized crust extending into crispy lacy edges with rivers of melted yellow cheese.

🔬 **WHY IT WORKS:**  
**Immediate Cold Smashing:** Smashing the cold meat ball within the first 15 seconds before intramuscular fat renders helps ensure 100% flat surface contact with hot iron, creating maximum Maillard browning.

⚠️ **TROUBLESHOOTING:**  
**The meat stuck to the press and ripped apart:** Always place a 5-inch square of parchment paper between the raw beef ball and the metal smasher.