

Ultra-Crispy Double Smash Cheeseburger

⌚ Prep: 10m 🔥 Cook: 6m ⏳ Total: 16m 🍽️ 2 servings



Video ref: J. Kenji López-Alt

MISE EN PLACE / INGREDIENTS [7]

- ☐ 0.75 lb 80/20 ground beef chuck, divided into four 2.5 oz balls
- ☐ 4 slices Real American cheese slices (Kraft Deli Deluxe)
- ☐ 2 buns Potato burger rolls (Martin's Potato Rolls)
- ☐ 2 tbsp Unsalted butter, softened (for toasting buns)
- ☐ 8 chips Dill pickle chips
- ☐ 1 tsp Kosher salt (Diamond Crystal)
- ☐ 0.5 tsp Freshly cracked black pepper

US SUPERMARKET BRAND GUIDE

Potato Rolls: Martin's Sandwich Potato Rolls
Squishable, pillowy texture that yields cleanly to crispy meat. • 📍 Bread aisle.

American Cheese: Kraft Deli Deluxe American Cheese
Contains real cheese with emulsifying salts for glossy melt. • 📍 Dairy case.

COOKING SEQUENCE & CHECKPOINTS

1 Toast Buns & Shape Loose Meatballs ⌚ 3 min
Butter the cut sides of the 2 potato burger rolls with 2 tbsp softened butter and toast in the skillet until golden; set aside with 8 dill pickle chips on the bottom buns. Form cold 80/20 ground beef into 4 loose rough 2.5 oz balls without overworking.
✓ Checkpoint: Golden toasted buns and chilled loose beef spheres.

2 Hard Smash in Dry Skillet ⌚ 1 min
Place meatballs onto the dry smoking cast iron. Immediately smash down flat into thin wafers using a heavy rigid metal spatula and press.
✓ Checkpoint: Paper-thin beef welded to cast iron.

3 Season and Brown ⌚ 2 min
Season heavily with 1 tsp kosher salt and 0.5 tsp freshly cracked black pepper. Cook 2 minutes undisturbed until edges are dark and lace-like.
✓ Checkpoint: Lace-like browned edges.

4 Scrape, Flip, and Melt ⌚ 1 min
Scrape firmly under the crust to release, flip, top each patty with a slice of American cheese until melted (reaching ≥160°F / 71°C internal temperature), and stack two patties per butter-toasted potato bun over the dill pickles.
✓ Checkpoint: Dripping, melted double cheeseburger.

🛡️ 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 brown, lace-like crispy shattered edges bonded with gooey melted American cheese.

🔪 WHY IT WORKS:
Smashing When Fat Is Solid: Smashing during the first 30 seconds when fat is still solid creates maximum metal contact for Maillard browning without forcing out melted juices.

⚠️ TROUBLESHOOTING:
Crust stays behind on skillet: Use a stiff, sharpened metal spatula and scrape with authority against the iron.