

SMASHED BURGERS

Ingredients:

- Ground Chuck
- Salt & pepper
- Garlic powder
- Onion powder
- Worcestershire sauce
- Ground mustard

Directions:

1. Combine in a bowl your ground chuck, pepper, garlic powder, onion powder, ground mustard, Worcestershire sauce and salt. Then shape your mixture into 4 large meatballs, each about 4 ½ oz. Heat the skillet over medium-high heat and season the patties. Place them on the skillet and smash them flat with a spatula until about ¼-inch thick.
2. Cook for about 2 minutes until nicely browned and crusty on the bottom. Flip and top with cheese, then cook for an additional 2 minutes for medium rare to medium burgers or 3 minutes for medium-well done burgers.
3. Place the burgers on a bun of your choice, I usually go for a good brioche or pretzel bun and add your favorite toppings to your burger!

Enjoy!

