

The Ultimate Double Smash Cheeseburger ??

Marcel · 24/04/2025



Prep Time

15

Difficult

Easy

Servings

2

Description

This is the ultimate double cheeseburger — two crispy smashed beef patties, melty cheddar, crispy bacon, pickles, onions, and a homemade burger sauce, all stacked between a toasted brioche bun. Juicy, messy, and unforgettable.

Ingredients

- 2 brioche buns
- 2 tbsp butter (for toasting buns)
- 320 g ground beef (80/20 fat)
- Salt & pepper
- 4 slices of cheddar cheese
- 4 slices of crispy bacon (optional)
- 4–6 pickle slices
- 4 onion rings (red or white, thin)
- Lettuce and tomato slices (optional)
- For the burger sauce:
 - 3 tbsp mayonnaise
 - 1 tbsp ketchup
 - tsp mustard
 - 1 tsp pickle juice
 - Pinch of smoked paprika or garlic powder

Instructions

1. Make the sauce: Mix all sauce ingredients and chill.
2. Toast the buns: Butter the cut sides and toast them in a skillet until golden.
3. Form the patties: Divide beef into 4 balls (80g each). Don't overwork.
4. Sear the patties: Heat a skillet on high. Smash each beef ball flat. Season with salt and pepper.
5. Flip & cheese: Once edges are crispy, flip and add cheddar. Cook until just melted.
6. Stack it up: Spread sauce on bottom bun, add a patty, bacon, pickles, onion, another patty, and top bun. ?