

L. WOODS®

TAP & PINE LODGE

DOUBLE PRIME SMASHBURGER

Yield: 4 Servings

INGREDIENTS FOR SMASHBURGERS

- 1 ½ lbs. prime ground beef
- 8 slices American cheese
- 2 large onions, sliced medium-thick
- 1 Tbsp. butter, melted
- Olive oil
- Salt, to taste
- Pepper, to taste
- 4 burger buns



INGREDIENTS FOR THOUSAND ISLAND DRESSING

- ½ cup mayonnaise
- 1 Tbsp. celery, minced
- ½ Tbsp. sweet relish
- 1 tsp. red wine vinegar
- ½ cup chili sauce
- 1 tsp. parsley, chopped
- Pepper, to taste
- Tabasco, two dashes

METHOD FOR THOUSAND ISLAND DRESSING

1. In a small bowl, combine mayonnaise, Tabasco, minced celery, sweet relish, red wine vinegar, chili sauce, black pepper and parsley. Mix until well combined. Set aside.

Continue on Next Page



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Continued from Previous Page

METHOD FOR SMASHBURGERS

1. Bring a large heavy-bottomed saute pan or cast iron skillet to low heat. Add onion slices and lightly drizzle with olive oil. Season with salt and pepper.
2. Cook onions until caramelized, stirring occasionally, approximately 8-10 minutes. Set aside.
3. Form eight burger patties, using 3 oz. of prime ground beef for each.
4. Bring the pan or skillet to medium-high heat. Place burger patties in skillet one at a time, working in batches if needed. Firmly press down with a sauté pan until 1/4" thick to create a smashburger.
5. Sear smashburgers for two minutes until browned on the bottom, then flip.
6. Add a slice of cheese to each smashburger and cook for an additional two minutes.
7. While burgers cook, heat broiler to low. Brush the inside of burger buns with melted butter and place under broiler until lightly toasted, 1-2 minutes.
8. Remove smashburgers from the pan and set aside.
9. Spread a spoonful of thousand island dressing to the bottom of a toasted bun, top with two smashburgers and caramelized onions, as desired. Drizzle with additional thousand island dressing to taste.

