

Chapter 5



| An Easy Lunch (How to Make Smash Burgers)

Smash burgers are all the rage at the campground, and thankfully, they're super easy to make. There's a little technique involved and it helps to have a burger press or a really firm spatula—but besides that, all you need is some good ground beef and a ripping hot griddle.

Smash burgers may be easy to make, but the end result is fundamentally different from a grilled burger. When you smash (aka press) uncooked ground beef against a hot griddle, a Maillard reaction occurs—this browns the beef and gives it a delicious flavor.

Here are a few basic tips for making perfect smash burgers, followed by a list of ingredients used for the burgers and burger sauce. Remember to watch the corresponding video for this chapter to see exactly how it's done.

1. Buy high-quality 80/20 ground beef from a local butcher (if possible).
2. Form your burgers into little balls and prep them with salt and pepper or a seasoning of your choice.
3. Get your griddle ripping hot and spray it with griddle spray or canola oil.
4. Place the burgers on the hottest spots on your griddle and smash them for 10 seconds.
5. After a minute or so, flip them over and let them finish cooking.
6. Do not smash the second side of the burger or you will drain the juices out.
7. Add cheese, fried onions, or toppings of your choice.
8. Use a basting dome or place the griddle hood down to melt the cheese.
9. Plate and enjoy!

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Ingredients Used in This Video

- 80/20 ground beef
- American cheese
- Blackstone Pub Burger seasoning or salt and pepper
- Thinly sliced onions

Ingredients for a Quick and Easy Burger Sauce (Mix to Taste)

- Ranch dressing
- Ketchup
- Sriracha

Vegan Alternative

Replace ground beef with Impossible Beef.

Additional Resources for Making Great Smash Burgers

Check out [this video](#) by Chef Nathan Lippy for three delicious smash burger recipes that are each paired with a unique and incredible sauce.

[This short video](#), also by Chef Nathan Lippy, will help you crank your smash burger skills up a notch.