

# RECIPE



**TITLE:** *Black Pepper Crust  
Smash Burgers*

**CUT:** *Ground chuck or short rib*

**PREP TIME:** *10 min.*

**COOK TIME:** *4-6 min.*

**SERVING SIZE:** *8 1/4 lb burgers*

## INGREDIENTS:

*2 lb. ground beef (8 x 1/4 lb  
burgers)*

*Cheese (optional)*

*Heavy cracked black pepper*

*Pickled red onions*

*Salt*

*Pinch garlic powder*

*Splash Worcestershire*

*Butter*

*Buns*

## **DIRECTIONS:**

1. Gently mix beef with Worcestershire and garlic powder. Form loose balls.

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2. Heat skillet smoking hot.

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3. Place balls in skillet, wait 10-15 seconds then smash thin.

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Season generously with salt and black pepper.

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4. Flip once when deeply crusted. Add cheese if using.

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5. Butter and toast buns.

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6. Serve with pickled onions.

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