



Flat Top Smash Burgers

Submitted by
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Ingredients

2 pounds 80/20 ground beef
1/8 teaspoon ground pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
3 medium onions, sliced
3 tablespoons salted butter, divided
Sea salt
8 slices American cheese (Swiss is a good option as well)
8 hamburger buns

Directions

1. Mix ground beef, pepper, garlic powder and onion powder in a bowl and divide seasoned beef into eight 1/4-pound balls. Set aside.
2. Heat flat top grill to medium high and lightly oil with canola oil.
3. Add sliced onions and 2 tablespoons butter. As butter melts, make sure all of the onions are coated. Cook onions until brown and caramelized.
4. When onions are done or close to done, place burgers on top of onions.
5. The burgers will cook quickly, so buckle up! Immediately smash burgers using 2 spatulas crossed over each other. Smash until they are pretty thin. Season with sea salt and let