Classic Double Cheeseburger
Yield: 4 burgers.

½ cup Duke’s mayonnaise
3 tablespoons ketchup
2 tablespoons dill pickle relish
1 teaspoon white vinegar
½ teaspoon garlic powder
1 teaspoon sugar
2 pounds ground beef chuck
2 tablespoons vegetable oil
Kosher salt
Freshly ground pepper
8 slices American cheese
2 tablespoons butter, softened
4 hamburger buns, split
¼ cup dill pickle chips
4 slices tomato
4 slices sweet onion
1 cup shredded iceberg lettuce

In a small bowl, combine mayonnaise, ketchup, relish, vinegar, garlic powder, and sugar. Set aside.

Form the beef into 8 patties, each about 4 inches wide and ½ inch thick (about 4 ounces each). Place a large cast-iron skillet over medium-high heat; lightly brush with vegetable oil. Season both sides of the patties with salt and pepper. Working in batches, transfer the patties to the skillet and cook 4 minutes. Flip the patties and cook another 4 minutes. Lay a slice of cheese on top of each patty. Stack patties to make 4 double burgers.

Spread butter on the inside of each bun half. In a separate skillet on medium heat, toast the buns cut-side down. Spread each bun bottom with about 1 tablespoon of the mayonnaise mixture. Transfer the double patties to the bun bottoms, followed by pickles, tomato, onion, and lettuce. Spread another dollop of the mayonnaise mixture on inside of bun top and place on burger.