

# Our State eats

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## Smash Cheeseburgers

Yield: 4 burgers.

- 1½ pounds ground chuck
- ½ teaspoon seasoning salt
- 1 teaspoon Worcestershire sauce
- ½ teaspoon ground black pepper
- 1 tablespoon vegetable oil
- 4 slices American cheese
- 4 hamburger buns, buttered and lightly toasted
- 4 to 8 dill pickle slices

### Special Sauce:

- 2 tablespoons mayonnaise
- 2 tablespoons ketchup
- 1 teaspoon yellow mustard
- 2 teaspoons dried minced onions
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon granulated sugar

In a large bowl, combine beef, seasoning salt, Worcestershire, and pepper. Using your hands, mix ingredients together until well combined. Form the mixture into 4 large meatballs (6 ounces each).

Heat a 12-inch cast-iron or heavy-bottomed skillet over medium-high heat. Add oil to the hot pan, making sure it is evenly distributed. When skillet has just begun to smoke, add meatballs and firmly smash them flat, about ¼-inch thick, with a heavy metal spatula. Let cook for about 2 minutes, until a crust forms on the bottom.



Flip patties and top with cheese; cook for another 2 minutes for medium-rare to medium burgers, or 3 minutes for medium to medium-well burgers (internal temperature should reach 160°).

Place patties on toasted buns and serve with special sauce and pickle slices.

**For the sauce:** Place all ingredients into a mixing bowl and whisk until well incorporated. Refrigerate until ready to serve.

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