

BBQs Plus Smash Burger



Ingredients

- 8 rashers rindless bacon
- 700g good quality beef mince
- 2 tbsp Glasseye Creek Wild Meat Sauce (sold at BBQs Plus!)
- Salt and freshly ground black pepper
- 4 slices cheddar or burger style cheese
- Tomato ketchup or BBQ sauce to serve (we recommend Glasseye Creek Wild Meat Sauce!)
- 4 burger buns, split in half

Directions

- Step 1 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Cast iron works best for this recipe.
- Step 2 – Cut the bacon rashers in half and fry until cooked. Set aside on paper towel.
- Step 3 – In a large bowl combine the beef mince with the Glasseye Creek Wild Meat Sauce and mix well. Form the beef mince into 8 equal sized balls.
- Step 4 – Ensuring the hotplate or frying pan is at the required temperature, place each pattie onto the hotplate and quickly “smash” as much as possible so that each pattie is no more than 1cm thick. Cook in batches if required so that the hotplate or pan doesn’t become crowded. Season each generously with salt and pepper and cook until each pattie has browned and a crust has formed. Using a spatula, turn each burger, scraping carefully to retain the crust. Compress again and then season again with salt and pepper. Place a cheese slice on top of half of the patties.
- Step 5 – At the same time, place the burger rolls cut side down onto the hotplate or directly onto the grill to toast slightly.
- Step 6 – Assemble the burgers with your sauce of choice, followed by a burger pattie topped with cheese, another pattie and the bacon. Serve immediately.

