

Truffle Butter Bacon Smash Burger: The Ultimate Gourmet Backyard Bite

If there's a holy grail of burgers, this might just be it. The



TIME
4 min

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INGREDIENTS

- 1 lb ground beef
- 4 slices bacon
- 4 slices cheddar cheese
- 4 tbsp truffle butter
- Salt and pepper, to taste
- 4 hamburger buns

DIRECTIONS

- 1. Shape the Patties:** Divide the ground beef into four equal balls. Flatten slightly into puck-shaped portions (they'll be smashed later). Season both sides generously with salt and pepper.
- 2. Cook the Bacon:** In a skillet or on a griddle over medium heat, cook bacon until crispy. Remove and let drain on a paper towel-lined plate.
- 3. Smash and Sear:** Using the bacon fat (or a bit of oil), increase the heat to medium-high. Place a beef portion onto the hot skillet and smash it down using a flat spatula or burger press. Sear for 3-4 minutes per side until a crispy crust forms.
- 4. Add Cheese:** Top each patty with a slice of cheddar and cover the skillet briefly to melt the cheese completely.
- 5. Toast the Buns:** While the cheese melts, spread truffle butter on the inside of each bun. Toast them cut-side down in another skillet or directly on the grill until golden.
- 6. Assemble the Burger:** Place a cheesy patty on each bun bottom, top with crispy bacon, then close with the truffle-buttered top bun.
- 7. Serve and Enjoy:** Serve immediately while the cheese is molten and the buns are warm.

SWAPS & NOTES

Cheddar cheese: Swap with white cheddar, Swiss, or gouda for a different flavor profile.

Mix softened butter with a bit of truffle oil and a pinch of

garlic powder.

Ground beef: Use 80/20 for the best smash burger fat ratio and flavor.

Buns: Brioche or potato buns hold up great to juicy patties and

melty toppings.

TIPS FOR SUCCESS

Smash while it's hot: The hotter your skillet, the better the crust.

Don't overcrowd the pan: Give the burgers room to breathe and sear properly.

Use a cast iron skillet for the crispiest, restaurant-style crust.

Press with confidence: A firm smash equals max flavor and texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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