

The Best Stacked Smash Cheeseburger Recipe at Home

Stacked Smash Cheeseburger with Caramelized Onions - The Ultimate Burger Night Upgrade

TIME
20 min

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INGREDIENTS

Burger Patties:

1 1/2 lbs ground beef (80/20 recommended)

1 tablespoon Worcestershire sauce

Salt to taste

Black pepper to taste

Toppings:

6 slices cheddar cheese or American cheese

1 large onion, sliced into rings

Cooking:

2 tablespoons butter

1 tablespoon olive oil

Assembly:

4 sesame seed burger buns

Mayonnaise or burger sauce

DIRECTIONS

1. Caramelize the Onions: Heat butter and olive oil in a skillet over medium-low heat.
2. Add the sliced onions and cook slowly for 15-20 minutes, stirring occasionally.
3. The onions should become soft, golden brown, and sweet.
4. Set them aside once caramelized.
5. Prepare the Beef: Divide the ground beef into 8 small balls.
6. These will form the thin smash burger patties.
7. Avoid overworking the meat to keep the burgers tender.
8. Heat the Cooking Surface: Place a cast-iron skillet or flat griddle over high heat.
9. Allow it to get very hot before adding the beef.
10. A hot surface is key to creating crispy edges.
11. Smash the Patties: Place the beef balls onto the hot skillet.
12. Using a spatula or burger press, smash each ball flat immediately.
13. Season the patties with:
14. Salt
15. Black pepper
16. A splash of : Worcestershire sauce
17. Cook for about 2-3 minutes until the edges become crispy.
18. Add Cheese: Flip the patties carefully.
19. Immediately place a slice of cheese on each patty.
20. Cook briefly until the cheese melts.
21. Toast the Buns: Lightly butter the burger buns.
22. Toast them in a skillet until golden and crisp.
23. Assemble the Burgers: Spread mayonnaise or burger sauce on the bottom bun.
24. Stack two smash patties on each bun.
25. Add a generous portion of caramelized onions.

SWAPS & NOTES

This burger recipe can easily be customized.

Best beef blend An 80/20 ground beef ratio gives the best

balance of flavor and juiciness.

Cheese options While cheddar is delicious, you can also try:
American cheese (classic burger melt) Pepper Jack Swiss cheese
Sauce ideas Besides mayonnaise, you could use: Classic burger

sauce Garlic aioli Barbecue sauce Step-by-Step Instructions 1.
Caramelize the Onions Heat butter and olive oil in a skillet over
medium-low heat .

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Original recipe: <https://chefmaniac.com/the-best-stacked-smash-cheeseburger-recipe-at-home/>