

How I Make These Irresistible Triple Cheese Smashburger Sliders at Home

The smash method creates crispy edges:



TIME
20 min

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INGREDIENTS

1 lb ground beef (I use 80/20 for the perfect fat-to-flavor balance)
½ tsp salt
½ tsp black pepper
1 tsp garlic powder
6 slider buns
4 slices cheddar cheese
4 slices mozzarella cheese
½ cup shredded Parmesan cheese
2 tbsp butter, melted

DIRECTIONS

- 1.** Preheat the Cooking Surface: I preheat a cast-iron skillet or flat griddle over high heat. It needs to be screaming hot so the beef gets that perfect crust when smashed.
- 2.** Form and Season the Beef: I divide the ground beef into six equal portions and roll each into a loose ball. No need to overwork them - the less handling, the better the texture. Then, I season each ball with salt, black pepper, and garlic powder on all sides.
- 3.** Smash and Sear: Once the skillet is hot, I place the beef balls down and immediately press them flat with a sturdy spatula or burger press. I hold the press for a few seconds to make sure they really flatten and develop a crust. I cook each patty for about 2 minutes on the first side.
- 4.** Flip and Add Cheese: After flipping, I place half a slice of cheddar and half a slice of mozzarella on each patty, letting it melt while the second side cooks for another 2 minutes. The cheese starts to ooze down the sides, and that's when I know they're ready.
- 5.** Toast the Buns: While the patties finish, I brush the slider buns with melted butter and toast them lightly on the griddle until golden.
- 6.** Assemble and Finish with Parmesan: I place each cheesy smashburger patty on the bottom bun, then sprinkle a generous pinch of shredded Parmesan over the hot cheese so it melts slightly. I top them with the buttered bun tops and serve immediately.

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