

Forum:[Hack Forums](#)

Thread: [Smash burgers!](#)

Chrome - October 10, 2024, 8:38 am

Let's see everyone's smash burgers!

My recipe is very simple. I get some lean mince, season with salt and pepper. I will then use my cast iron smasher on the bbq/griddle and flatten it. I will serve it on a brioche bun with homemade burger sauce, onion, tomato and letuce. Dont forget the cheese!

Mr_Kh4os - October 10, 2024, 8:43 am

(Oct 10, 2024 08:38 AM)Chromeproducts Wrote: [\[CITE\]](#) Let's see everyone's smash burgers!

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These look so good! The real question is what kind of cheese do you use? ?

V?rt - October 10, 2024, 8:44 am

oh man, I absolutely love a good smash burger. Always hits. There's a pretty good local place to me that has some great ones.

Bastille - October 10, 2024, 8:45 am

I've never ate a smash burger, I hear a lot about these everyone tells me it's very good, I should give a try one day

Chrome - October 10, 2024, 8:45 am

(Oct 10, 2024 08:43 AM)Mr_Kh4os Wrote: [\[CITE\]](#) These look so good! The real question is what kind of cheese do you use? ?

Coles sell what they call a burger cheese. No idea what it is but it fucking slaps and melts perfectly...refer to pic

(Oct 10, 2024 08:45 AM)Bastille Wrote: [\[CITE\]](#) I've never ate a smash burger, I hear a lot about these everyone tells me it's very good, I should give a try one day

Holy fuck man, youve gotta try one!

Jamika - October 11, 2024, 12:08 am

(Oct 10, 2024 08:38 AM)Chromeproducts Wrote: [\[CITE\]](#) Let's see everyone's smash burgers!

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The sauce shape make it look tasty, very yummi indeed

Trafalgar Law - October 11, 2024, 12:13 am

Dayyum brother! Looks very nice.

plops - October 11, 2024, 5:00 am

Aw nice man, looks delicious

Sounds ridiculous but i can never smash mine right.

So i just flatten them down pre cook with parchment paper

sharn - October 13, 2024, 12:28 pm

Oh yes, smash burgers are the best! I have got a local favorite, but nothing beats making them at home on the grill.

The Pact - October 15, 2024, 3:46 am

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How do you make the home made burger sauce?

Chrome - October 15, 2024, 3:54 am

(Oct 15, 2024 03:46 AM)The Pact Wrote: [\[CITE\]](#) How do you make the home made burger sauce? I can't release the recipe as it's something I hold very closely. But add very Finely chopped pickles. Makes a big difference.

The Pact - October 15, 2024, 3:58 am

(Oct 15, 2024 03:54 AM)Chromeproducts Wrote: [\[CITE\]](#) I can't release the recipe as it's something I hold very closely. But add very Finely chopped pickles. Makes a big difference.

I thought that might be the case that your did not want to reveal that part. But pickles ARE just the best!

DashPHP - October 15, 2024, 4:26 am

That looks delicious! Danggg

The Pact - December 29, 2024, 1:59 am

I have never actually tried these.

figghiozzu - December 30, 2024, 11:16 am

(Oct 10, 2024 08:38 AM)Chrome Wrote: [\[CITE\]](#) Let's see everyone's smash burgers!

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From the photo, they look very inviting and easy to cook. Can you offer me some?