



HOBSON'S
CHOICE

OKLAHOMA ONION SMASH BURGER

MAKES 6 SMASH BURGERS

INGREDIENTS

6 Brioche Buns
Butter
Salt & Pepper
500g Beef Mince (20% Fat)
Large White Onion
Sunflower Oil
Iceberg Lettuce
Tomato
Sliced Gherkin
Mayonnaise
American Cheese (sliced)
Mustard - optional

EQUIPMENT

Mandoline or sharp chopping knife
Flat Hotplate or large saucepan
Burger 'smasher'
Strong flat sided and flat edged spatula
Greaseproof Paper

METHOD

Divide the beef mince into 6 and unravel the beef threads into 6 small piles. Gather each pile together into a loose ball and place it on a tray. Generously season the 6 beef balls with salt and pepper.

Slice your onion using the thinnest setting on your mandoline or carefully with a sharp knife. The aim is to create lacy pieces of onion that will weave into the beef mince once smashed together.

Heat your hotplate to 220°C and lightly oil the surface.

Cut the brioche buns in half and butter each face. Lay them face down on the hotplate and allow the surface to toast.

Remove the bun pieces from the hotplate and 'dope' (prepare) the bun base with mayonnaise, lettuce, a slice of tomato and a slice or two of gherkin.

Cut a square of greaseproof paper slightly larger than the area of your burger smasher or flat spatula.

Place your beef balls onto the hotplate and with your fingers gently push the top of the ball downwards to create a dip, onto which you can place an equal-sized amount of onion.

Place the greaseproof paper square under your burger smasher/spatula and firmly push down upon the onion/beef mound until flat. Lift the smasher and leave to start cooking.

Watch for red meat juices bubbling up through the surface, this indicates it is time to flip the burger. With your flat edged spatula push underneath the burger, scraping the meat clean off of the surface and flip. The cooked side of the burger should have a dark crust.

Season the burger and lay over the meat a piece of American Cheese. Before adding the cheese, you could lightly paint the burger with mustard to add more flavour. Leave to cook for 2 to 3 mins until the cheese has melted and the meat is done.

Using your spatula, scrape the burger off of the hotplate and place it on top of the burger bun base.

Add the 'crown' (burger bun top) and serve.