

Dusted Oklahoma Onion Smashburger



4 servings



10 minutes

INGREDIENTS

- 4 Hamburger Buns (1 prefer brioche)
- 1 lb ground beef
- 2 white onions
- Dusted Seasoning
- 3 tbsp salt
- 4 Slices American Cheese
- 2 tbsp mayo for toasting buns
- Ketchup
- Mustard

DIRECTIONS

1. Slice the onions as thin as possible using a knife or a mandolin if you have one
2. Put onions in a bowl with salt and let sit for 20 minutes to get all the moisture out
3. Once onions have sat, use your hands or cheesecloth to squeeze out any excess liquid and set aside
4. Heat your Blackstone grill (or any flat cooking surface) to medium-high heat
5. Roll your ground beef into 4 equal ¼ lb meatballs, then roll those balls in Dusted seasoning
6. Spread a thin layer of mayo on the inside of your brioche buns
7. It's a fast grilling process so before you start cooking the burgers make sure you have everything you need by the grill (buns, slivered onions, seasoned meatballs, and cheese slices partially opened and ready to go)
8. Once heated place the balls on your grill then top generously with onions, once topped use a flipper or burger smasher to smash down the onions on top of the meat to form a flat-smashed burger
9. Cook for 1 minute then flip so the onion side is down
10. Top each burger patty with 1 slice of cheese and put the buns face down on the grill to toast

Dusted™

11. Cook for 1 more minute then they are ready to go! TIP: If your cheese doesn't seem to be melting add a few drops of water around the burger to create some steam.
12. Keep each burger as a single patty or go all out and make it a double-stack!
13. Dress up your burger with lettuce, tomatoes, pickles, and burger sauce.
14. Keep the burgers whole! It's too messy to cut in half and you will lose all the juices. For easy eating, wrap it in parchment paper to catch all the good stuff while you have something to hang onto for every bite