

Joe Lasher's Griddled Jalapeno Onion Smash Burgers

Prep Time: 30 mins Cook time: 20 mins Serves 4

Ingredients:

- 2 lbs. 80/20 ground beef
- 1 large, sweet onion thinly sliced
- 6 jalapenos, thinly sliced
- 8 slices pepper jack cheese (or whatever cheese you like)
- 4 Kaiser rolls (or whatever buns you like)
- 4 tbsp of "Abby J's Gourmet" jalapeno mustard sauce (or whatever sauce you like)
- 2 cup shredded lettuce
- 4 tsp mayo
- 2 tbsp kosher salt, divided
- 1 tbsp coarse ground pepper
- 1 tbsp steak seasoning
- 2 tbsp Worcestershire sauce
- 3 tbsp butter, melted
- 1 tsp honey
- 1 tbsp butter

Instructions:

1. Mix ground beef with salt, pepper, steak seasoning, and Worcestershire sauce and divide into 4-ounce balls, loosely packed.
2. Place one tablespoon of butter on hot griddle with onion and jalapenos and cook until onions begin to caramelize. Remove and set aside.
3. Brush both sides of buns with mixture of melted butter, honey and tbsp of kosher salt. Place buttered side down on hot griddle and toast until desired doneness. Remove and set aside
4. Place meat balls on griddle and use burger press to "smash" into thin patties. Let cook for a few minutes until a crust begins to form on the bottom, then flip and repeat.
5. After the flip, top burgers with one slice of pepper jack cheese and cover to melt cheese. Once cheese is melted, remove and set aside.
6. Build the burgers in this order: Bottom Bun, mayo, shredded lettuce, burger, onions & Jalapeno, burger, jalapeno mustard sauce, top bun.
7. Smash and eat!