

JALAPENO SMASH BURGERS

Pre Time: 10 minutes

Cook Time: 20 minutes

Total time: 30 minutes

Yield: 2-4 Servings

INGREDIENTS:

- 1 pound Felton Angus Beef ground beef
- 2 Tablespoons avocado oil
- 2 Tablespoons butter
- Salt and pepper + your favorite beef rub
- 4 fresh jalapeños, sliced
- 4 slices of pepper jack cheese
- 4 hamburger buns



DIRECTIONS:

1. Divide ground beef into 4 even portions. Loosely form into balls with your hands (do not overwork or smash into patties with your hands). Place in refrigerator until ready to cook.
2. Heat griddle or large cast iron skillet over medium low heat with 1 Tablespoon avocado oil and 1 Tablespoon butter. Butter both sides of buns and place face down in skillet or on griddle. Cook until browned and toasty. Set aside or push to offside of big griddle.
3. Increase heat to medium to medium-high. Get it hot! Heat 1 Tablespoon avocado oil and 1 Tablespoon butter. Place 2-4 ground beef balls into hot skillet (all 4 if using a bigger skillet or griddle).
4. Using a heavy, flat spatula (or grill press), smash the burgers very flat.
5. Season with salt & pepper. Cook undisturbed until edges are browned, 2-3 minutes.
6. Flip patties. Cook 1 minute.
7. Add jalapeños to each smashed burger patty. Top with pepper jack cheese. Cook until cheese melts and to desired doneness (1 minute for medium-rare).
8. Place jalapeño burgers on buns in single or double stacks.
9. Serve with fries and a side salad.



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