

ULTIMATE WISCONSIN CHEESE SMASH BURGER

Ingredients

PICKLED ONION:

1 1/4 cups apple cider vinegar
1 1/2 tablespoons sugar
2 teaspoons salt
1 large red onion, halved and thinly sliced

CHEESEBURGER:

2 pounds ground beef (80% lean)
Salt and pepper
8 ounces **Wisconsin havarti cheese**,
cut into eight slices (1 ounce each)
8 ounces **Wisconsin cheddar cheese**,
cut into eight slices (1 ounce each)
4 brioche buns, split
3 to 4 tablespoons butter, softened
1/3 cup mayonnaise

Instructions

PICKLED ONION:

Whisk the apple cider vinegar, sugar and salt in a large bowl until sugar and salt are dissolved. Stir in onion. Cover and refrigerate for at least 1 hour.

CHEESEBURGER:

Divide beef into eight equal portions, 1/4 pound each.

Place two portions in a large skillet over medium-high heat; smash flat with a spatula to form 4-inch diameter patties. Season with salt and pepper. Cook for 4 minutes. Flip patties; season with salt and pepper. Cover and cook for 3-4 minutes longer or until a thermometer inserted into patties reads 160°F.

Top with havarti and cheddar. Cover and cook for 1-3 minutes longer or until cheeses are melted. Repeat with remaining burgers; keep warm.

Meanwhile, spread buns with butter on cut sides. Toast in a large skillet over medium heat until light golden brown.

Place two burger patties on bun bottoms; top with pickled red onion. Replace bun tops.

