



Bacon-Cheese Smash Burger:

Cooking with Confidence with Martha Stewart



30-40min



2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! This burger is an elevated classic. Using a spatula to smash beef patties helps maximize browning before topping the patties with cheddar and bacon. It's best to use a heavy skillet for burgers, like a cast-iron; it holds the heat for a savory crust. Crispy Brussel sprout tots are the perfect side for this chef-level burger.

What we send

- ½ lb Brussels sprouts
- 4 oz pkg thick-cut bacon
- 1 oz panko ^{1,6}
- ¼ oz taco seasoning
- 1½ oz Worcestershire sauce ⁴
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ⁷
- 2 potato buns ¹

What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg ³
- all-purpose flour ¹
- ¼ c ketchup
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 63g, Carbs 59g, Protein 68g



1. Prep Brussels sprouts

Preheat oven to 450°F with a rack in the center. Halve **Brussels sprouts** (or quarter, if large); remove any outer leaves, if necessary. Lightly **oil** a rimmed baking sheet.



4. Roast tots & make sauce

Drizzle **Brussels sprouts** with **reserved bacon fat**; reserve skillet for step 5. Roast on center oven rack, rotating baking sheet halfway through cooking, until Brussels sprouts are golden and crisp, 18-20 minutes total. In a small bowl, stir to combine **¼ cup ketchup** and **1 tablespoon each of Worcestershire sauce and vinegar**.



2. Cook bacon

Place **bacon** in a medium heavy skillet (preferably cast-iron) and set over medium-high heat. Cook, turning once or twice, until golden and crisp, about 5 minutes. Transfer to a paper towel lined-plate. Reserve **bacon fat** in skillet for step 4.



5. Shape & cook burgers

Divide **beef**; shape into 2 thick patties. Season all over with **½ teaspoon each of taco seasoning and salt**. Heat reserved skillet over medium-high. Add patties, then press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until browned on the bottom, about 5 minutes. Flip and place **cheddar-jack cheese** on top of each; cover and remove from heat until cheese is melted.



3. Bread Brussels sprouts

In a shallow bowl, combine **panko** and **½ teaspoon each of taco seasoning and salt**. In a 2nd shallow bowl, beat **1 large egg** with **1 tablespoon water**. Dust **Brussels sprouts** with **flour**. Dip each in egg; let excess drip back into bowl, then coat in panko, pressing to help adhere. Arrange in a single layer on prepared baking sheet (press any stray crumbs onto Brussels sprouts).



6. Toast buns & serve

Place **buns** directly on center oven rack and bake until warmed and toasted, about 2 minutes (watch closely as ovens vary). Place **burgers** on **toasted buns**, then top with **bacon**. Serve **Brussels sprout tots** alongside with **special sauce** on the side for dipping. Enjoy!