

# These burgers are a smash

## Give the grill a rest and sear burgers on a skillet

By **GRETCHEN MCKAY**  
Pittsburgh Post-Gazette

Grilling is a preferred cooking method for a lot of people in summer. Yet there are times when it's so hot and humid outside that the last place you want to be is standing over a hot grill, dripping sweat.

Those nights, when you're still craving a burger, why not make them in a skillet?

Smash burgers — the apt name for balls of hamburger meat that are smashed into thin patties after being placed on a flat top or hot pan — not only come together in a flash, but they just might also be the best tasting burgers. Searing the meat in a hot pan causes it to caramelize and create a nice crust. And because it cooks in its own fat very quickly, you don't have to worry about the burgers drying out, so long as you don't smash it again after flipping.

Traditional toppings call for pickles, shredded lettuce, diced onion and a good slather of salty-sweet special sauce. And don't forget slices of American cheese!

This recipe calls for

stacking two burgers between three buns, which makes it a handful, not to mention messy to eat. So be sure to have a stack of napkins.

### DOUBLE-DECKER SMASH BURGERS WITH SECRET SAUCE

#### For sauce

- 1/4 cup mayonnaise
- 2 tablespoons ketchup
- 2 tablespoons sweet pickle relish
- 1 teaspoon sugar
- 1 teaspoon white vinegar
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon garlic powder

#### For burgers

- 1 pound ground beef, 70% lean
- Kosher salt and pepper
- 1 teaspoon vegetable oil
- 4 slices orange or white American cheese
- 4 hamburger bun bottoms
- 1/2 head iceberg lettuce, shredded
- 1/4 cup finely chopped onion
- 1/4 cup dill pickle chips, homemade or jarred



Gretchen McKay-Pittsburgh Post-Gazette/TNS

A double smash burger with cheese is messy to eat, but easy to make.

Prepare sauce: In small bowl, stir all the ingredients together. Taste and adjust seasonings.

Preheat oven to 250 degrees.

Prepare burgers: Divide ground beef into 8 2-ounce portions and gently form each into a large, loose ball. Do not form patties — you will be smashing the burgers in the pan.

Heat a cast-iron griddle or large stainless-steel skillet over medium-high until very hot, about 2 minutes (a drop of

water should sizzle in the pan), then lightly brush with vegetable oil or butter.

Place 4 meat balls on the hot griddle and smash flat with a spatula for several seconds to form 4-inch patties. No worries if they're not perfectly round, but they should be wide and flat; you want to sear the bottom of the patty into the heated cooking surface for around 10 seconds.

Season liberally with salt and

cook patties, without touching, until the outer edges are brown, about 2 minutes. Flip patties, season with more salt and cook another minute or so, until burgers are medium-rare. Remove to an oven-proof plate and place in oven to keep warm.

Repeat with remaining 4 meat balls, adding a slice of cheese to each after the burgers are flipped. Cook until cheese starts to melt and burgers are medium-rare, about 1 minute.

Assemble burgers: Spread a generous amount of sauce over 4 bun bottoms, then top with a burger from the oven, pickles and lettuce. Place bun bottom on top of each burger, and spread a little more sauce on top. Add a cheeseburger, along with more lettuce, chopped onion and pickle chips, plus a little more sauce if you like your burgers really messy.

Top each burger with a top bun, and serve immediately, with plenty of napkins.

Makes 4 burgers.

— Gretchen McKay, Post-Gazette

**For All your Meat processing needs**  
Schedule Early For our Mobile Truck!  
Bring in your game scraps for sausage, burger or jerky!  
**Baker County CUSTOM MEATS**  
541-523-5345  
2390 11th Street Baker City OR.  
Owners Del & Jana Woodcock

When your computer is in despair

**OUTSTANDING COMPUTER REPAIR**  
Fast and Reliable  
MOBILE COMPUTER SUPPORT  
**DALE BOGARDUS 541-297-5831**

**VISIT BAKER'S MOST INTERESTING STORE**  
Store is open 24 hours  
7 am to 7 pm Take Out Only  
Take out and Catering is Available.  
515 Campbell Street Baker City 541-523-4318

**MICHAEL**  
541-786-8463  
M. Curtiss PN-7077A CCB# 183649  
**A CERTIFIED MASTER ARBORIST**

Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties

# CLASSIFIEDS

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties  
Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line: [www.lagrandeobserver.com](http://www.lagrandeobserver.com)  
[www.bakercityherald.com](http://www.bakercityherald.com)

Email: [Classifieds@lagrandeobserver.com](mailto:Classifieds@lagrandeobserver.com)  
[Classifieds@bakercityherald.com](mailto:Classifieds@bakercityherald.com)

**DEADLINES:**  
LINE ADS:  
Tuesday: 8:30am Monday  
Thursday: 8:30 am Wednesday  
Saturday: 8:30 am Friday  
DISPLAY ADS:  
2 Days Prior to Publication Date

TUESDAY, JULY 27, 2021

## CROSSWORD PUZZLER

**ACROSS**

- 1 Flee
- 4 "Moneytalks" group
- 8 Monorail
- 12 Conscious being
- 13 "Tomb Raider" heroine
- 14 Thole fillers
- 15 Swed, neighbor
- 16 Rental
- 18 From the top
- 20 Racer A.J. —
- 21 I, to Pedro
- 22 Midnight dispenser
- 23 "Rubaiyat" author
- 27 DOS runners
- 29 Thickness
- 30 Polishing agent
- 31 Three-toed sloth
- 32 Baltimore bard
- 33 Hwys.
- 34 Mrs. Kettle

**DOWN**

- 1 Ms. Horne
- 2 Beside oneself
- 3 Warm water eels
- 4 Chester — Arthur
- 5 Beret

**35 Thrashed**  
**37 Tofu**  
38 constituent  
39 Dock  
40 Had a pizza  
41 Type size  
42 Caribbean island  
44 Jungle charger  
47 Music City  
51 Pentagon VIP  
52 First-aid plant  
53 College VIP  
54 Tan or Grant  
55 Coat with gold  
56 Reasoner's word  
57 Chicago's team

**Answer to Previous Puzzle**

S	O	B	C	A	B	S	F	U	R	Y
T	W	O	O	K	R	A	A	L	E	E
U	N	D	I	D	A	T	V	S	V	P
D	E	E	M	A	V	I	A	T	E	
Y	R	P	O	T	E	N	T	I	N	C
G	A	S	E	S	O	D	I	E		
S	K	I	R	U	N	G	A	Z	E	B
P	O	R	T	R	A	D	A	R		
A	I	L	B	E	E	P	E	R	H	T
S	T	R	I	P	E	K	A	Y	O	
Z	N	Y	O	G	A	U	S	H	E	R
E	R	I	K	H	I	P	S	A	N	A
N	A	M	E	T	R	E	E	B	A	H

7-27-21 © 2021 UFS, Dist. by Andrews McMeel for UFS

**110 Announcements**

**To Place a Classified Ad**  
Please email your contact information and the content to be included in the ad to:  
[classifieds@bakercityherald.com](mailto:classifieds@bakercityherald.com)

If you are unable to email please call:  
**(541) 523-3673**

**Deadlines for Classified Ads**  
4:00 PM two days prior to publication  
Tuesday Publication.....Friday by 4 PM  
Thursday Publication.....Tuesday by 4 PM  
Saturday Publication....Thursday by 4 PM

**110 Announcements**

★ ★ ★ ★

**THE DEADLINE** for placing a **CLASSIFIED AD** is **4:00 P.M.**  
**TWO BUSINESS DAYS BEFORE PUBLICATION**  
Publication Days: Tuesday, Thursday, Saturday

**Heart 'n Home HOSPICE**  
Hospice & Palliative Care, LLC  
"Affirming life...every day, every time"

**VOLUNTEER** doing what you love!  
Volunteering is so rewarding and a great way to contribute to your community. If you would like to volunteer a little, a lot, or once in awhile, go to [www.gohospice.com](http://www.gohospice.com) and fill out a volunteer application. If you need assistance contact: Lori at 541.524.7688

1	2	3	4	5	6	7	8	9	10	11
12			13				14			
15			16				17			
18			19			20				
		21			22		23	24	25	26
27	28		29				30			
31			32				33			34
35		36				37			38	
39				40				41		
		42	43				44		45	46
47	48	49				50			51	
52					53				54	
55									57	

*Take Your Pick*

The classifieds are ripe with opportunity. Have a look at the employment listings today.