DIRECT · EASY

Smash burger on the kamado with American cheese

The viral burger done right: 90 g ball, cast-iron plancha at 250°C and a 30-second smash that builds the definitive crust. No tricks, no marketing.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**8 min**	**4**	**250 °C**

Ingredients

- **700 g** 80/20 ground beef (chuck + fat)
- **8 lonchas** American melting cheese (Kraft singles style)
- **8 ud** brioche burger buns
- **2 ud** large white onion
- **30 g** unsalted butter
- **4 cda** mayonnaise
- **2 cda** ketchup
- **1 cda** Dijon mustard
- **1 cda** finely chopped pickles
- **c/n** flaky salt and black pepper

Method

1 BURGER SAUCE (24H AHEAD)

Combine mayo, ketchup, Dijon mustard and chopped pickles at 4-2-1-1. Refrigerate 24 hours — flavours marry and the sauce transforms.

2 CARAMELISED ONION

Slice the onion thinly. Sweat in a pan over medium-low heat with a knob of butter for 20 minutes until golden and sweet. Hold warm.

3 FORM BALLS

Without working the meat any more than necessary, divide into 8 loose 90 g balls. Do not pack them — the trapped air builds the texture. Zero salt at this stage.

4 HEAT THE PLANCHA

Set the cast-iron plancha on the kamado grate and bring it to 250°C with the lid open. Water-drop test: a drop should dance and vanish in 2 seconds.

5 SMASH 30 SECONDS

Place the ball on the plancha. Cover with parchment paper and smash with a wide flat spatula (or a second plancha on top) for 30 seconds. Do not lift. Peel the paper, salt with flakes and pepper.

6 FLIP AND CHEESE

After 2 minutes, when the edges are golden and crispy, flip with the spatula scraping the crust off the plancha. Lay two slices of American cheese on top and close the kamado lid for 30 seconds to melt.

7 TOAST THE BUN

On the free part of the plancha, melt a knob of butter and toast the brioche cut-side down for 30 seconds until golden.

8 ASSEMBLE

Bottom bun, burger sauce, two stacked patties with melted cheese, caramelised onion on top, top bun. Serve immediately — a smash burger loses its crust within a minute.

Editor's tips

- Never form the balls with salt already in the meat. If you do, what comes out is not a smash burger — it is a flattened meatball.
- The plancha must pass the water-drop test. If a drop sizzles but does not dance, more heat is needed — wait 2-3 more minutes.
- After the first smash, do not press again. Each extra press squeezes juice out — onto the plancha, not into your burger.
- Always toast the brioche in butter, never dry. Butter shields the crumb from juice and adds lactose to the bread Maillard.

Gear for this recipe

Kamado Joe Classic II 18"

The 18" is enough for the griddle and a quick smash for 4.

mikamado.es/en/kamados/kamado-joe-classic-ii

Weber Briquettes 8 kg

Briquettes for steady direct heat under the griddle.

mikamado.es/en/accesorios/weber-carbon-8kg

Kamado Joe Half Moon Reversible Cast Iron Griddle (Classic)

Cast-iron griddle at 250 °C for the smash and the crust.

mikamado.es/en/accesorios/kamado-joe-half-moon-griddle-classic

Weber Precision Tongs 46 cm (6760)

Handle the balls of mince and flip the 30-second smashes.

mikamado.es/en/accesorios/weber-pinza-precision-46

Weber Precision Grill Spatula (6769)

mikamado.es/en/accesorios/weber-espatula-precision

Full recipe at: mikamado.es/en/recetas/hamburguesa-smash-kamado

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