DIRECT · MEDIUM

Double Oklahoma Onion Smash Burger on an Iron Griddle in the Kamado

The Oklahoma onion burger smashes the meat into thinly sliced onion on iron at 250-300 °C. Here it goes double, with melted cheese between the layers and a brioche bun, over direct heat in the kamado.



PREP	COOK	SERVINGS	TEMPERATURE
25 min	45 min	4	280 °C

Ingredients

- **600 g** minced beef with 20% fat, in 8 balls of 75 g
- **4 ud** brioche burger buns
- **30 g** butter, for toasting the buns
- **al gusto** fine salt and freshly ground black pepper
- **2 ud** large onions, in 1-2 mm slices (mandoline)
- **8 ud** slices of cheddar or American-style processed cheese
- **1 cda** neutral oil, for greasing the surface
- **al gusto** pickles, mustard and ketchup, to assemble

Method

1 BALLS AND ONION

Divide the meat into 8 balls of 75 g, without kneading or salting them, and keep them in the fridge. Slice the onion 1-2 mm thick on a mandoline: thicker will not soften in time. Have the press, a wide metal spatula, the cheese, the opened buns and the plates within reach.

2 LIGHT WITH NO DEFLECTOR

Fill the firebox with Jealous Devil quebracho lump charcoal, light it and set the grate with no deflector. Put the iron grill pan in the centre (check beforehand, cold, that the lid closes with it inside) and bring the kamado to about 280 °C with the bottom vent about three fingers open and the top vent at three-quarters. Allow 20 minutes with the chamber steady so the iron heats right through.

3 MEASURE THE SURFACE

With gloves on, open by burping: lift the lid about 5 cm, wait about 5 seconds, then open fully with your face turned away. Aim the Inkbird IFT01 at the base of the iron, not at the ash or the rim, and look for 250-300 °C. If it reads lower, close the lid and wait 5 minutes; if higher, close the bottom vent a little. Wipe the surface with the oil.

4 TOAST THE BUNS

Butter the cut side of the buns and toast them on the iron for 30-60 seconds, in two batches, until golden. Lift them out with tongs and set them on the plates. Close the lid straight away so the heat is not lost.

5 SMASH ONTO THE ONION

Put 2 balls on the iron, well apart: the Staub's 25 x 25 cm base takes two, just. Cover each with a handful of onion and smash with the Lumvex press in one go, with your full weight, for 10 seconds, to about 5-6 mm thick. Close the lid and burp it every time you open it again. The press has a wooden handle: do not leave it resting on the hot iron.

6 SEASON AND FLIP

Season the patties with salt and pepper and close the lid for 80-90 seconds, until the edges are brown and lacy. Scrape with the spatula held flat against the iron to lift the whole crust and flip with the onion side down. Give it another 20 seconds so the onion caramelises.

7 CHEESE AND STACK

Put a slice of cheese on each patty and close the lid for 20 seconds. Stack one patty onto the other so there is cheese in between and on top. Check the first stack with an instant probe: the centre must reach 71 °C. Repeat with the remaining 6 balls, two at a time, with 2 minutes of closed lid between batches.

8 ASSEMBLE AND SHUT DOWN

Set each stack on its bottom bun, add pickle, mustard and ketchup, cap and serve at once. Close both vents fully to put out the coals. Let the iron cool before washing it, with no cold water on the hot enamel.

Editor's tips

- Keep the balls in the fridge until the last moment: a cold ball smashes without sticking to the press and the fat does not melt before it reaches the iron. If it sticks, put a piece of baking paper between the press and the meat.
- With the Staub, cook two at a time (one double burger per batch); a large flat griddle takes four. Each ball cools the iron and a crowded surface does not recover. Between batches close the lid for 2-3 minutes and measure again with the infrared before continuing.
- Fat and onion can catch fire: if you see flames, close the lid and the bottom vent and wait. For other temperature problems, see the problems and solutions guide.

Gear for this recipe

Kamado Joe Classic III 18"

This recipe needs a kamado that holds 280 °C with an iron surface on top and gets back there between batches. The Kamado Joe Classic III is built from dense ceramic that holds heat well as the lid opens and closes, and its grate is 46 cm across. Neither the deflector nor the SlMRoller is used here: the burger needs the coals underneath. Honest drawback: it weighs 127 kg with its cart, and the Staub measures 51.5 cm with its handle, so check cold that the lid closes with it inside.

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

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Jealous Devil is Paraguayan white quebracho lump charcoal, a very dense wood, with around 3% ash according to its listing. To reach 280 °C and hold it through the preheat and four batches without refuelling, you want a charcoal that burns hot and clean. Drawback: the listing talks about burns of more than 20 hours in a smoker, far more than this short recipe needs; close both vents when you finish and the leftover charcoal will do for next time.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

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LUMVEX LUM-1: 16 cm stainless steel smash burger press

The press smashes the ball onto the onion in one go, which is what gives the crust. The Lumvex is thick stainless steel, 16 cm and about 590 g according to its listing, with a wooden handle; that weight does the work for you. Real drawback: the handle is wood, so it cannot rest on the hot iron, and the 16 cm covers one ball, not two at once.

mikamado.es/en/accesorios/lumvex-prensa-smash-burger-inox-16cm

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Staub 40501-107-0: 30 cm enamelled cast iron grill pan

This is the cooking surface: enamelled cast iron that, according to its listing, absorbs and stores heat well, just what you need so it does not cool when the meat goes on. The Staub 30 cm has a 25 x 25 cm base and weighs about 4.9 kg. Clear drawback: the ridges leave the crust in stripes, with less contact than a flat griddle, the base only takes two balls per batch, and with its handle it measures 51.5 cm, so check that it fits your kamado with the lid closed.

mikamado.es/en/accesorios/staub-sarten-parrilla-hierro-fundido-30

Inkbird INK-IFT01: surface infrared thermometer up to 550 °C

It measures the surface of the iron so you know it is at 250-300 °C before the meat goes on. The Inkbird IFT01 reads from -50 to 550 °C, with an accuracy of 2% or 2 °C and adjustable emissivity according to its listing. Honest drawback: it measures only the surface, never the inside of the meat, and for that you need a separate probe.

mikamado.es/en/accesorios/inkbird-termometro-infrarrojo-ift01

Full recipe at: mikamado.es/en/recetas/smash-burger-doble-cebolla-plancha-kamado

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