

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

Classic cheeseburgers made on a sizzling griddle

There's something about certain foods that takes you back to your younger days. For us, one of those favorites is "fast food" — classic cheeseburgers.

Bring on the memories

You know the kind: thin and flat, cooked on a flattop or griddle, maybe served with a special sauce and American cheese. Shoestring fries and a fizzy soda on the side ... it's perfection!

Whether you're a fan of one of the national chains or prefer a regional favorite, we're guessing your food memories include something similar, too. Sure, you can always hop in the car and head to the nearest drive-through as soon as the next craving hits, but we've found it surprisingly satisfying to take the time to make our own quarter-pound classic cheeseburgers.

Top them however you like, but this special sauce is a must-try! If you're feeding a crowd, wrapping the burgers in thin waxed paper is a nice touch, too.

Go ahead — take a trip back to the good ol' days.



Classic Griddle Burgers with Special Sauce

Ingredients

- 1 lb. CAB® ground chuck
- ¼ cup mayonnaise
- 2 Tbs. ketchup
- 1 Tbs. dill pickle relish
- ¼ tsp. ancho chili powder
- ⅛ tsp. celery salt
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 2 tsp. rendered beef fat, bacon fat or clarified butter
- 4 soft burger buns
- 4 slices American cheese
- Optional toppings: pickles, sliced tomato, iceberg lettuce, sliced onion

Instructions:

1. In a small mixing bowl, combine mayonnaise, ketchup, relish, ancho chili powder and celery salt; set aside in refrigerator. Portion burgers into 4 lightly packed patties. Season both sides with salt and pepper. Preheat griddle or large cast-iron skillet to medium high.
2. Add fat/butter to cooking surface and spread evenly. When oil begins to smoke, place burger patties on griddle. Sear approximately 2-3 minutes to develop a mahogany brown caramelized exterior, then flip. Place cut side of buns on griddle to brown, adding more oil if needed.
3. Top burger with cheese and finish searing burger (1-2 minutes) until cooked through (160° F internal temperature).
4. Smear bottom bun with special sauce and top as desired with pickles, tomato, lettuce, burger, onion and top bun.

Serves: 4 burgers.

