Dayne's Craft BBQ OG Burger

A Texas-style double smash burger made from freshly ground brisket trim and beef fat, seared hard for a lacy crust, draped with white and yellow American cheese, and served on garlic-butter toasted sesame brioche with tangy sauce and crisp red onion.

Ingredients

- 2 1/2 lbs brisket trim
- 1/2 lb fat
- 1 large egg
- 6 brioche buns (with sesame seeds)
- 6 slices white American cheese
- 6 slices yellow American cheese
- 1 stick butter (melted)
- 2 garlic cloves (crushed)
- to taste Meat Church BLANCO seasoning
- to taste red onion (thinly sliced)
- to taste burger sauce

Instructions

1. Grind the brisket trim and fat together into a large bowl.

2. Crack in the egg, then combine and knead the mixture by hand until thoroughly mixed.

3. Divide and roll into 12 equal-sized balls; keep chilled until cooking.

4. Preheat a griddle or heavy cast-iron pan over medium-low heat.

5. Melt the butter and add the crushed garlic cloves to infuse.

6. Pour some garlic butter on the griddle and toast the brioche buns, cut-side down, until golden brown; set aside to cool and firm up (do not build burgers on hot buns).

7. Increase griddle heat to high until the surface is smoking lightly.

8. Place 2 meat balls on the griddle. Cover each with parchment and press firmly with a burger press for 6–8 seconds; remove press and parchment.

9. Season patties with Meat Church BLANCO (or salt and pepper).

10. Cook until 85–90% done on the first side, then flip.

11. Top one patty with a slice of white American cheese and the other with a slice of yellow American cheese; stack the patties so the cheeses melt together. Cook until the top cheese looks glassy and fully melted.

12. Place the double-stacked patty on the bottom bun. Drizzle with your favorite burger sauce.

13. Top with thinly sliced red onion, cap with the top bun, and serve.

14. Repeat pressing, cooking, and assembling to make 6 double-burgers.

Tags: Burgers, Beef, Smash Burger, Texas BBQ, Griddle, Comfort Food

---