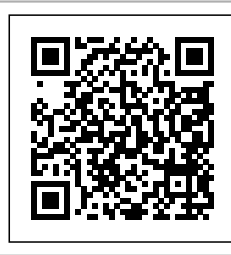


# Smashed Burgers



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Recipe by: Laura Vitale

Makes 6

**Prep Time: 15 minutes**

**Cook Time: 15 minutes**

## Ingredients

- 1.5lb of Ground Beef, I prefer a 93/7 here
- 6 Small Flour Tortillas
- Salt and Pepper to taste
- 6 Slices of Cheese of Choice, I like American or cooper sharp

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## For the sauce:

- 1/4 cup of Mayo
- 2 Tbsp of Ketchup
- 1 to 2 tsp of Yellow Mustard
- 1 Tbsp of Dill Pickle Relish along with a few tsp of the juice
- Dash of Worcestershire Sauce
- Salt and Pepper to taste

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## For the toppings:

- Shredded Lettuce
- Diced Tomatoes
- Diced Onion
- Pickles

1) Preheat your indoor or outdoor griddle onto medium high. Meanwhile prep your toppings and make the sauce so it's all ready for you.

2) Take the ground beef and form it into 6 large meatballs, season them on all sides, then add them directly on the griddle (make sure it's greased properly) immediately add a tortilla right on top, then place a piece of parchment on top and use a press to flatten them nice and thin.

3) Cook them about 3/4 of the way then flip them, top the meat side with cheese, cook them on the tortilla side for a couple more minutes and serve as tacos with your sauce and toppings!

