



Wagyu Smash Burgers with Bourbon Onion Jam

A Fourth of July menu wouldn't be complete without burgers on the grill! These elevated Wagyu Smash Burgers with Bourbon Onion Jam feature perfectly crispy-edged patties and a delightful onion jam that adds depth with every bite.

INGREDIENTS

For the Burgers

- 1½ pounds of wagyu ground beef
- Salt
- Pepper
- 4 slices of Gruyere cheese
- 4 brioche burger buns
- 1 cup arugula

For the Bourbon Onion Jam

- 2 larger yellow onions, thinly sliced
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 2 tbsp bourbon
- 1 tbsp brown sugar
- 1 tbsp balsamic vinegar
- ½ tsp salt

OVERVIEW

Serves: 4

Prep Time: 20 minutes

Cook Time: 35 minutes

INSTRUCTIONS

Make the Bourbon Onion Jam

- Heat a cast-iron skillet over medium heat. Add butter and olive oil. Once melted, add the onions and salt. Cook slowly, stirring occasionally for 20-25 minutes until golden and caramelized.
- Stir in the bourbon and allow it to cook off for about 1 minute. Add the brown sugar and balsamic vinegar, then cook for another 3-5 minutes, until thick and jam-like.

Cook the Smash Burgers

- Divide the ground beef into 4 loosely packed balls.
- Place each ball onto the griddle and immediately smash with a burger press until about ¼ in thick.
- Season generously with salt and pepper (or preferred seasoning).
- Cook for 2-3 minutes until a dark crust forms.
- Flip and top with a slice of Gruyère cheese.
- Cook another 1-2 minutes until the cheese is melted and the burger is cooked through.

Toast the Buns

- Place the brioche buns cut side down on the griddle for 1 minute until lightly toasted.

Assemble

- Spread mayonnaise, Dijon mustard (and other preferred condiments) on the bun.
- Add a sprinkling of arugula.
- Top with the smash burger and a spoonful of the bourbon onion jam.
- Finish with the top bun and enjoy.