

PBJ SMASHBURGER

*75/25 ground chuck or your preference (patties)

*2 tablespoons Bacon Jam (regular or Spicy)

*2 tablespoons peanut butter (creamy is pictured)

Turn your flat griddle on 500 degrees. Let the patties cook for 30 seconds turn them over

(the light sear on the initial side will allow you to smash them without sticking to your spatula)



Smash and drag the spatula away from the center of the burger. Let them cook until the edges are crispy

(you can also do this with a burger press, a flat metal surface with a handle)

Flip the burgers and apply the cheese of your choice. Once melted your burgers are done. Toast the bun and add peanut butter and bacon jam.

(steam from the burgers will melt the cheese)

