The Jack Be Nimble, Jack Be Quick-Pickled Burger

Spicy Pepper Double Smash

FREE RECIPE | DINNER | 4 double-smashburgers



Double pepper-jack and smoked-provolone smashburger with seasoned beef, bacon, charred peppers, apple-cider quick-pickled red onion, bread-and-butter pickles, crispy onions, and Smoked Chipotle Sauce.

Recipe & original photography by Brown Butter & Black Magic.

Ingredients

Quick-pickled red onion

- 1/2 medium red onion, very thinly sliced
- 1/3 cup apple-cider vinegar
- 1/3 cup hot water
- 1 tbsp sugar
- 1 1/2 tsp kosher salt

Smoked Chipotle Sauce

- 1/2 cup mayonnaise
- 1 tbsp chipotle pepper in adobo, finely minced
- 1 tbsp each ketchup and spicy brown mustard
- 1 tbsp hot-banana-pepper brine
- 1 tsp each honey and hot sauce
- 1/2 tsp smoked paprika
- 1/4 tsp garlic powder

Burgers

- 1 1/2 lb cold 80/20 ground chuck
- 1 tbsp adobo seasoning
- 1 tbsp coarse black pepper
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp chili powder
- 1 tbsp liquid smoke
- 1 tbsp browning sauce
- 1 tbsp minced garlic
- 8 bacon slices
- 1 cup sliced poblano, jalapeño, or sweet mini peppers
- 1 tbsp bacon fat or oil
- 4 pepper-jack slices
- 4 smoked-provolone slices
- 4 brioche buns
- 2 tbsp softened butter
- 16 bread-and-butter pickle chips, dried
- 1/2 cup fried crispy onions
- Optional: 1 cup shredded lettuce

Make it

1. Stir 1/3 cup apple-cider vinegar, 1/3 cup hot water, 1 tbsp sugar, and 1 1/2 tsp kosher salt until dissolved. Pour over 1/2 medium red onion, very thinly sliced; rest 20 minutes, then drain.

2. Mix 1/2 cup mayonnaise; 1 tbsp chipotle pepper in adobo, finely minced; 1 tbsp each ketchup and spicy brown mustard; 1 tbsp hot-banana-pepper brine; 1 tsp each honey and hot sauce; 1/2 tsp smoked paprika; 1/4 tsp garlic powder. Chill.

3. Combine 1 1/2 lb cold 80/20 ground chuck; 1 tbsp adobo seasoning; 1 tbsp coarse black pepper; 1 tbsp garlic powder; 1 tbsp onion powder; 1 tbsp chili powder; 1 tbsp liquid smoke; 1 tbsp browning sauce; 1 tbsp minced garlic. Mix only until evenly distributed. Divide into eight loose 3-oz balls; refrigerate.

4. Cook 8 bacon slices in a cast-iron skillet over medium heat until crisp. Reserve 1 tbsp fat, or use 1 tbsp oil. Cook 1 cup sliced poblano, jalapeño, or sweet mini peppers in that fat over medium-high heat for 4-6 minutes until blistered; remove. Choose any of the three pepper options.

5. Spread 2 tbsp softened butter over the cut sides of 4 brioche buns; toast 1-2 minutes and transfer to a rack.

6. Heat the cleaned skillet over high until barely smoking. Add beef in batches, cover with parchment, and smash firmly for 10 seconds. Remove parchment.

7. Cook undisturbed 60-90 seconds. Scrape up the crust and flip once.

8. Top four patties with 4 pepper-jack slices and the other four with 4 smoked-provolone slices. Cook 30-60 seconds, continuing as needed until every patty reaches 160°F. Check from the side into the center with a thermometer. Stack one of each into four doubles.

9. Build 4 burgers: Smoked Chipotle Sauce, optional lettuce (1 cup total), bread-and-butter pickles (16 chips total), double patty, charred peppers, 2 bacon strips per burger, drained quick-pickled onion, crispy onions (1/2 cup total), more sauce, and top bun.

Equipment & safe service

Cast iron or alternative heavy skillet

Use cast iron as directed, or a heavy stainless-steel or carbon-steel skillet suitable for high heat. Follow the same bacon, vegetable, bun and smash sequence. Preheat gradually as needed for your pan; follow the crust cues and avoid crowding. Do not use a nonstick pan for the barely-smoking high-heat smash step.

Ground-beef temperature

Cook every patty to 160°F, checking from the side into the center with a food thermometer. The original 60-90-second first side and 30-60-second second side remain timing guides; continue cooking as necessary to reach 160°F. Keep the single flip, crust scrape and no-second-press method.

Storage & reheating

Keep raw meat and perishable sauces refrigerated at 40°F or below. Use separate clean tools and plates for cooked food. Serve promptly; refrigerate perishables within 2 hours, or 1 hour above 90°F. Reheat leftovers to 165°F.

Allergen information

Contains milk, wheat, and egg. Sauces, buns, crispy onions, brines and seasonings may contain soy, sesame or other allergens. Check all packaged ingredient labels.

Food-safety temperatures: FoodSafety.gov, Safe Minimum Internal Temperatures.