# The Colby Me Maybe Burger

## Brown-Butter Bacon & Onion Double Smash

FREE RECIPE | DINNER | 4 double-smashburgers




Double Colby Jack-Havarti smashburger with seasoned beef, bacon, golden onions, bread-and-butter pickles, crispy onions, and smoky BBQ Black Magic Burger Sauce on brioche.

Recipe & original photography by Brown Butter & Black Magic.

## Ingredients

### Black Magic Burger Sauce

- 1/2 cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp yellow mustard
- 2 tsp bread-and-butter pickle brine
- 1 tsp each Worcestershire and hot sauce
- 1 tbsp BBQ sauce
- 1 tbsp liquid smoke
- 1 tbsp chili powder
- 1/2 tsp smoked paprika
- 1/4 tsp each garlic powder and onion powder
- 1/8 tsp black pepper

### 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 large yellow onion, halved and thinly sliced
- 1 tbsp unsalted butter
- 1 tbsp bacon fat or neutral oil
- 4 slices Colby Jack
- 4 slices Havarti
- 4 brioche buns
- 2 tbsp softened butter
- 16-20 bread-and-butter pickle chips, dried
- 1/2 cup fried crispy onions
- Optional: 1 cup shredded lettuce

## Make it

1. Whisk 1/2 cup mayonnaise; 2 tbsp ketchup; 1 tbsp yellow mustard; 2 tsp bread-and-butter pickle brine; 1 tsp each Worcestershire and hot sauce; 1 tbsp BBQ sauce; 1 tbsp liquid smoke; 1 tbsp chili powder; 1/2 tsp smoked paprika; 1/4 tsp each garlic powder and onion powder; 1/8 tsp black pepper. Cover and chill.

2. 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; overmixing can tighten patties. Divide into eight loose 3-oz balls and refrigerate.

3. Cook 8 bacon slices in a cast-iron skillet over medium heat until crisp. Drain; reserve 1 tbsp fat.

4. Add 1 tbsp reserved bacon fat (or neutral oil), 1 tbsp unsalted butter, 1 large yellow onion, halved and thinly sliced, and a pinch of the same burger seasoning combination prepared separately from raw beef. Cook 8-10 minutes until deeply golden; remove.

5. Spread 2 tbsp softened butter over the cut sides of 4 brioche buns; toast cut-side down 1-2 minutes and place on a rack.

6. Wipe the skillet and heat it dry over high heat for 2-3 minutes, until barely smoking.

7. Working in batches, add cold beef balls. Cover with parchment and immediately press firmly for 10 seconds, making each patty wider than its bun. Remove parchment.

8. Cook undisturbed 60-90 seconds, until edges are dark and lacy. Scrape underneath firmly to preserve the crust; flip once.

9. Place 4 slices Colby Jack on four patties and 4 slices Havarti on the other four. Cook 30-60 seconds, continuing as needed until each patty reaches 160°F. Check from the side into the center with a thermometer. Stack one of each into four doubles and remove. Never press again.

10. Build 4 burgers: sauced bottom bun, optional lettuce (1 cup total), bread-and-butter pickles (16-20 chips total), double patty, golden onions, 2 bacon strips per burger, crispy onions (1/2 cup total), more Black Magic Burger 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. Worcestershire may contain fish; sauces, buns, crispy onions and seasonings may contain soy, sesame or other allergens. Check all packaged ingredient labels.

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