

# STERLING "BIG POPPA" BALL

*Big* **POPPA SMOKERS**®

**CUSTOM CREATIONS**



# BIG POPPA'S SMASH BURGER W/ TYSON RIBEYE PATTIES

▶ **COURSE:**  
Main Course

▶ **PREP TIME:**  
30-40 Min

▶ **COOK TIME:**  
10-15 min

▶ **SERVINGS:**  
4

## INGREDIENTS:

- 4 x Tyson Ribeye Burger Patties
- Big Poppa Smokers Double Secret Steak & Beef Rub
- 4 x Potato buns
- American Cheese Slices
- Crispy Bacon
- Sweet Onions (sauteed)
- Shredded Lettuce
- Melted Butter
- Mayo
- Thousand Island Dressing
- Sliced Tomato
- Pickle Slices
- Duck Fat Spray

## DIRECTIONS:

- Preheat your griddle to 375F - Big Poppa used his Twin Eages Teppanyaki gas grill for this recipe, but you can easily recreate the same at home on your grill or stovetop!
- Prep your toppings so you are prepared for burger assembly and can focus on cooking. Cook your bacon, shred your lettuce, slice your tomato, and sautee your onions ahead of time.
- ★ **Poppa's pro tip:** With any burger recipe, it's best to be fully prepped with all your toppings before you cook the patties. That way, you can focus on cooking the patties and assembly will be a breeze!

## DIRECTIONS:

- Season both sides of ribeye patties with Big Poppa Smokers Double Secret Steak & Beef Rub. Allow seasoning to "melt" into the meat, about 5-10min.
- ★ **Pro-tip:** Allowing the salt to "sweat" and "melt" into the meat, allows the salt to pull out the flavors in the meat and create a dry brine.
- Gather your buns, patties, duck fat spray, and American cheese and head out to the grill.
- Put some oil down on your preheated griddle and put the patties on, to make sure they have space so you can "smash" the patties into the griddle. Smash the patty into the griddle, making the patties thin so they can caramelize. Wait a few minutes before flipping the patty.
- ★ **Pro tip:** Make sure your burger press or spatula is oiled with duck fat spray before pressing or else the patties will stick!
- Carefully flip the patties - you should see some nice caramelization. Load up the patties with sauteed onions while on the griddle. Place slices of American cheese on top of the onions to melt (use a melting dome if needed). Cook for another 3-5 minutes until patty is fully cooked/caramelized and the cheese is melted completely. Remove from the griddle and place on a clean plate.
- Take potato buns and brush with melted butter and place on the griddle until toasted. Head inside to assemble your burger.
- To assemble your burger: Place mayo on the bottom bun and place shredded lettuce on the top. Place pickle and tomato on top of lettuce. Place patty on top, add bacon, and put thousand island on the top bun and place on top.
- ★ **Pro-tip:** put lettuce on the bottom to act like a moisture barrier for the bottom bun and the patty - this will prevent a soggy bottom bun.
- Serve and enjoy!

## STILLS:



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