

## **Sarah's Crispy Onion and Bacon Smash Burgers**

**Makes: 8 burgers (approximately ¼ to 1/3 pound each)**

### **Ingredients:**

1 teaspoon butter  
1 tablespoon plus 1 teaspoon vegetable oil, divided  
1 cup yellow onion, finely chopped  
8 strips uncooked bacon, finely chopped  
2 pounds ground beef, 80/20 or 85/15  
½ cup crispy fried onions, plus more for topping as desired  
1 teaspoon onion powder  
2 teaspoons kosher salt  
1 teaspoon ground black pepper



### **Directions:**

Melt the butter with 1 teaspoon of oil in a large pan over medium heat. Add the onion and cook until soft and translucent, for about 5 to 6 minutes. Transfer the onions to a plate lined with a paper towel to absorb the excess oil.

Place the chopped bacon in the pan and cook for 3 minutes over medium-low heat. Remove half of the bacon from the pan and place it on the plate with the onions to drain. Continue to cook the remaining bacon until just about crispy, then transfer it to a separate paper towel-lined plate. Drain the bacon grease from the pan and wipe it clean with a paper towel.

In a large bowl, add the ground beef, cooked onion, partially cooked bacon, crispy fried onions, onion powder, salt and pepper. Mix well until fully combined.

Divide the mixture into 8 pieces and use your hands to shape each piece into a large ball. In the same skillet you used for the bacon, add 1 tablespoon vegetable oil and heat over medium heat. When hot, place the burger balls in the pan, leaving space between them for smashing. You will need to work in batches depending on the size of your pan.

Immediately, use a large spatula to smash each ball until flattened to about ½-inch thick. Cook for 4 minutes over medium heat, then flip the burgers and repeat the process, cooking for another 3 to 4 minutes until the beef has reached an internal temperature of 165 degrees or higher. If making cheeseburgers, add the cheese after 2 minutes on the flip side so that it has time to melt without overcooking the beef.

Transfer the burgers to toasted hamburger buns, then sprinkle each with the remaining cooked bacon bits and crispy fried onions. Add your favorite condiments and enjoy.

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