

SMASH BURGER TACOS

Prep time: 15 mins | Cook Time: 25 mins | Cook Temp: 475-500 F

If you're a smash burger fan, you need to try this recipe. Your family will love these. We used half ground beef and half hot Italian sausage but you can use whatever your family likes.

INGREDIENTS:

- 1 lb **Unger Meats** Lean Ground Beef
- 1 lb **Unger Meats** Hot Italian Sausage
- Taco size tortillas (medium size)
- Cheese Slices
- Seasoning of choice
(we used **Meat Church Holy Gospel All Purpose**)
- Toppings of choice
(we used lettuce, pickles, banana peppers - but make it your own)

Burger Sauce

- ½ cup Mayonnaise
- ¼ cup Ketchup
- 1 ½ tsp Mustard
- 2-3 tbsp Sweet Relish (or chopped fine pickles)
- 1 tbsp Pickle Juice

DIRECTIONS:

- Preheat the grill to 475 - 500 F.
- In a bowl, mix all the ingredients for the burger sauce until well combined. Taste and adjust the flavours to your liking. Set aside.
- Preheat your griddle medium-high. Smash burgers need high heat to cook properly.
- Mix the meat together and form into balls. *We got approx 11 balls from the 2 lbs of meat.*
- Prepare your preferred toppings.
- Place the burger patties on the griddle, spacing them out for the tortillas.
- Place a tortilla onto each patty and press down for 5-10 seconds before repeating with the remaining patties. Make sure the meat spreads all the way to the edges of the tortilla. By the time you're finished with the last patty, the first ones should be ready to flip.
- Once you flip the patties, sprinkle seasoning of your choice and add a slice of cheese on top.
- Once the burgers are fully cooked, remove from the griddle, add your choice of toppings.
- Fold and serve. Enjoy!



DID YOU MAKE THIS RECIPE?



Post a picture and tag us on Instagram. Follow us for more recipes • [ungers1903](#)
Find all our recipes on our website at [www.ungers1903.ca](#)

UNGERMEATS