

# Best Grilled Burgers

(total time: 30 minutes, yields 8 servings)

## Ingredients:

### **SPECIAL SAUCE**

½ cup (110 g) mayonnaise (preferably Hellmann's or Best Foods)  
½ cup (80 g) ketchup (preferably Heinz)  
2 tablespoons sweet relish  
1 tablespoon finely chopped cornichons  
1 tablespoon finely chopped red onion  
1 teaspoon Worcestershire sauce  
½ teaspoon garlic powder  
½ teaspoon onion powder  
¼ teaspoon hot sauce (preferably Tabasco)  
Kosher salt and freshly ground black pepper

### **BURGERS**

3 pounds (1.5 kg) ground beef  
Kosher salt  
8 slices of cheese (cheddar, Emmentaler, whatever you prefer)  
8 buns, toasted or grilled  
16 slices bacon, cooked  
Green leaf lettuce, sliced tomato, sliced red onion, and sliced pickles (for serving)

## Directions:

1. Mix mayonnaise, ketchup, relish, cornichons, onion, Worcestershire sauce, garlic powder, onion powder, and hot sauce in a small bowl; season sauce with salt and pepper. Sauce can be made 2 days ahead. Cover and chill.
2. Prepare grill for medium-high heat. Divide beef into 8 portions (about 6 oz. each). Working with 1 portion at a time, cup your hands around the meat and begin to gently shape it into a round patty, being careful not to pack the meat too tightly. Lightly press down on patty to flatten, then press a slight indentation into the center with your thumb (this will prevent patties from bulging when cooked).
3. Generously season both sides of patties with salt and grill 5 minutes. Turn and top with cheese. Cover grill and cook until cheese is melted and patties are medium-rare, about 5 minutes more. Transfer to a platter and let rest 5 minutes.
4. Build burgers with buns, patties, bacon, lettuce, tomato, onion, pickles, and special sauce.