



## Grilled Shake Shack Style Cheeseburgers

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*Some days, there is nothing like a hot rich beefy Shake Shack burger topped with melty American cheese squished between a soft potato bun. And, now you can make your own copycat version at home. At SS, the burgers are griddled, and if you have a backyard griddle, smash away! But you can achieve the same flavors using a hot grill too!*

**Makes 4 Burgers**

**Grilling Method: Direct/Medium Heat**

### Ingredients:

- 1 pound 80/20 ground chuck, brisket and short rib mix, or [Pat LaFrieda](#), or [Schweid & Sons](#) pre-formed burgers
- 1 tablespoon Morton Kosher salt
- ½ teaspoon freshly ground black pepper
- 4 slices American Cheese
- 4 potato buns
- ¼ cup unsalted butter, softened

Toppings:

- Hamburger Pickle Chips, optional
- Extra American Cheese, optional
- 4 crisp lettuce leaves, optional
- 4 slices ripe tomato, optional
- ShackSauce, optional (see recipe below)

### Method:

1. Being careful not to over-work the meat, mix until just combined and gently divide the meat into four pieces of equal size. Make into a ball and flatten until it is about 4 inches in diameter. Alternatively, use Pat LaFrieda or Schweid & Sons pre-formed burgers.
2. Mix salt and pepper together and season one side. Set aside.
3. Preheat the grill with all burners on high and make sure that the cooking grates are clean. Once clean, reduce the heat to a medium direct heat.
4. Place the seasoned side of the patty directly on the cooking grate and grill for 4 minutes with the lid down. Season the top of the patties and turn over to cook the uncooked side. Continue grilling 3 more minutes.



5. Top each burger with a slice of cheese and cook 1 more minute with the lid down. Remove and let patties rest.
6. Meanwhile, if desired, butter both sides of the rolls and grill the buns over Direct Medium heat until lightly toasted, about 1-2 minutes.
7. Serve immediately on the buttered rolls with optional ShackSauce, pickles, lettuce leaf, and tomato.

## ShackSauce

This is the “authentic” ShackSauce adapted from the cookbook, [Shake Shack: Recipes & Stories](#). The authors, Mark Rosati and Randy Garutti admit that it’s not quite the same sauce that they serve onsite.

**Makes a generous ½ cup**

### Ingredients:

- 1/2 cup Hellman's mayonnaise
- 1 tablespoon Dijon mustard
- ¾ teaspoon Heinz ketchup
- 1/4 teaspoon kosher dill pickle brine, plus finely chopped pickles
- Pinch of cayenne pepper

### Method:

Mix all ingredients in small bowl and refrigerate covered.