GOURMET BURGER MEAT BLENDS & RATIOS

80/20 Lean-to-Fat Physics | Custom Butcher Cuts | Cold Grinder Friction Controls

THE 80/20 GOLDEN RULE: 20% INTRAMUSCULAR FAT IS MANDATORY FOR JUICINESS | LEANER BLENDS COOK DRY

3 MASTER BUTCHER BLENDS:

1. The Classic Tavern Blend (80/20):
60% Beef Chuck (rich beefy baseline) + 40% Brisket flat (collagen and deep beef flavor). Optimal for thick grilled pub burgers.

2. The Luxury Steakhouse Blend:
50% Boneless Short Rib (high marbling) + 25% Sirloin (lean mineral punch) + 25% Chuck. Incomparable buttery mouthfeel.

3. The Crispy Smash Patty Blend:
70% Beef Chuck + 30% Fatty Short Rib point. Higher fat content creates lacy, caramelized Maillard outer crusts.

GRINDING & SALTING LAWS:

Sub-Zero Equipment (32 F):
Freeze meat cubes and metal grinder parts for 30 mins before grinding. Warm blades smear fat, ruining tender texture.

Double Grind Calibration:
Pass meat through coarse die (8mm), then chill 10 mins and pass through medium die (4.5mm).

NEVER Pre-Salt Ground Beef:
Salt dissolves myosin protein, turning loose ground meat into rubbery sausage. Salt ONLY the outside right before cooking!

Gentle Handling:
Form patties loosely with fingertips. Pressing compacts meat fibers into a dense hockey puck.

Turn card over for 3 secret shack sauces and cast iron smash patty cooking method

SIGNATURE BURGER SAUCES & SMASH TECHNIQUE

3 SECRET SHACK SAUCE FORMULAS:

Classic Secret Shack Sauce:
1/2 cup mayonnaise + 2 tbsp ketchup + 1 tbsp yellow mustard + 2 tbsp finely diced dill pickle relish + 1/4 tsp smoked paprika + 1/4 tsp garlic powder.

Smoky Bacon Bourbon Jam:
6 slices bacon crisped and crumbled; simmered with 1 diced shallot, 2 tbsp brown sugar, 2 tbsp bourbon, 1 tbsp maple syrup, and 1 tbsp balsamic vinegar.

Truffle Garlic Herb Aioli:
1/2 cup whole egg mayo + 1 tsp white truffle oil + 1 grated garlic clove + 1 tsp fresh lemon juice + 1 tbsp minced chives + cracked black pepper.

CAST IRON SMASH PATTY TECHNIQUE:

1. Screaming Hot Cast Iron:
Heat dry cast iron skillet until lightly smoking (450-500 F). Never add oil; meat fat provides all lubrication needed.

2. 2.5 oz Meat Balls:
Shape meat loosely into 2.5 oz round balls. Place on smoking skillet. Season generously with kosher salt and black pepper.

3. The 10-Second Hard Smash:
Place parchment square over ball. Press down hard with heavy flat burger press or drywall scraper until paper-thin with lacy edges.

4. Sear 2:00 Mins (Maillard Crust):
Cook undisturbed for 2 minutes until dark mahogany crust forms. Scrape under crust with sharp spatula; flip over.

5. American Cheese & Steam:
Immediately top with real American cheese. Cover with metal bowl for 30 seconds to melt into velvet. Stack double patties on toasted potato bun!

Toast buns in butter on griddle. Assemble bottom bun, sauce, pickles, double patties, bun!