

CHEETOS® FLAMIN' HOT® Smash Burger

INGREDIENTS

[title]Burger Buns:

2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

3/4 cup whole milk, divided

2 ? cups bread flour, divided

1 pkg (oz) quick-rising (instant) yeast

2 tbsp instant skim milk powder

2 tbsp granulated sugar

1 tsp salt

2 eggs

1/4 cup unsalted butter, melted and divided

[title]Secret Sauce:

3/4 cup mayonnaise

1/3 cup barbecue sauce

1/4 cup caramelized onions

1/4 cup relish

1 tbsp Dijon mustard

1/4 tsp salt

1/4 tsp black pepper

[title]Double Smash Burgers:

2 1/2 lbs medium ground beef

2 tsp salt

1 tsp black pepper

1/4 cup canola oil

12 slices American cheese

6 lettuce leaves

12 pickle slices

6 cups, for serving CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

HOW TO MAKE

DIRECTIONS

Burger Buns: In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.

In small saucepan, whisk together 3 tbsp water and 3 tbsp whole milk. Whisk in 2 tbsp flour until smooth (there should be no lumps).

Place over low heat and cook, whisking constantly, for 3 to 5 minutes or until mixture is thickened to a paste consistency. Let cool completely.



PREP
TIME
30min



COOK
TIME
40min



SERVES
6

PRODUCT



To bowl of stand mixer fitted with dough hook, on low speed, mix together remaining flour, ground CHEETOS®, yeast, milk powder, sugar, salt, eggs, remaining whole milk, 2 tbsp melted butter and the cooled cooked flour mixture for 6 to 8 minutes or until a smooth, elastic dough forms.

Shape into ball and transfer to oiled bowl. Cover and let stand in a warm place for 60 to 90 minutes or until doubled in volume.

Punch dough and divide into 6 equal portions. Roll each portion into a ball. Arrange on parchment paper-lined baking sheet. Cover with plastic wrap and let rest in a warm place for 30 to 45 minutes or until puffy.

Preheat oven to 350°F.

Bake for 25 to 30 minutes or until golden brown. Brush with remaining melted butter and let cool completely on pan.

Secret Sauce: In medium bowl, whisk together mayonnaise, barbecue sauce, onions, relish, Dijon, salt and pepper. Refrigerate until ready to use.

Double Smash Burgers: Divide ground beef into 12 balls and season with salt and pepper.

Heat griddle to medium-high heat. Brush with oil.

Arrange burger balls on griddle; using heatproof spatula, smash each into a 1/4-inch-thick patty. Cook, flipping once, for 6 to 10 minutes or until golden brown, cooked through, no longer pink and instant-read thermometer registers 160°F when inserted into center of burger.

Split burger buns in half and spread bottoms with secret sauce. Top bottoms with a patty, cheese slice, another patty, another cheese slice, lettuce and pickles; cap with top buns.

Serve smash burgers with CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks.