SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

The Ultimate Full-Blood Wagyu Smash Burger®

with Caramelized Onions & House Sauce



Crispy Edges • Rich Wagyu Flavor • Ranch Raised

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SUNDAY RIVER RANCH | SIGNATURE WAGYU RECIPES

The Ultimate Wagyu Smash Burger

with Caramelized Onions & House Sauce

PREP 15 MIN • COOK 25 MIN • SERVES 4 DOUBLE BURGERS

INGREDIENTS

- ☐ 1 lb Sunday River Ranch Full-Blood Wagyu ground beef
- ☐ 8 slices American cheese; 4 soft brioche buns
- ☐ 1 large yellow onion, thinly sliced
- ☐ 1 tbsp butter; 1 tsp neutral oil for onions
- ☐ Kosher salt and freshly ground black pepper
- ☐ House sauce: 1/4 cup mayonnaise
- ☐ 1 tbsp ketchup; 1 tsp yellow mustard
- ☐ 1 tsp finely chopped pickles; 1/2 tsp pickle brine
- ☐ Optional: shredded lettuce and dill pickles

THE METHOD

1. Onions Cook onion in butter and oil over medium-low heat, stirring occasionally, until deeply golden, about 18–25 minutes.

2. Sauce Mix mayonnaise, ketchup, mustard, pickles and brine.

3. Portion Divide cold beef into eight loose 2-oz balls; do not pack.

4. Smash Heat a heavy griddle over medium-high. Place beef balls on hot surface and immediately smash thin using parchment.

5. Sear Salt and pepper; cook 2–3 minutes until edges brown. Scrape and flip; top each patty with cheese. Cook through.

6. Build Toast buns. Stack two patties per bun; add onions, sauce and any optional toppings. Serve immediately.

RANCH TIP

Keep Wagyu beef cold until cooking, and avoid adding extra fat to the griddle.
Smash once, immediately: pressing later squeezes out flavorful juices.
For food safety, cook ground beef to 160°F measured with a thermometer.