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A New Take on Smash Burgers

by Omaha Steaks | Last updated Aug 21, 2025



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The Block

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People love **smash burgers**, but they're hard to make at home. Portioning, smashing, cooking – it takes a ton of time. That's when we thought, "Why not create something for the home cook to prepare quickly and easily to get a great-tasting smash burger on their table?" says President and CEO Nate Rempe.

We set out on a mission to create a pre-smashed smash burger that you could grill on a traditional grill instead of a flat top. The burger had to have enough structural integrity to hold together on the grill, and the cooking time was just as crucial. These smash burgers had to be something customers could enjoy any night of the week without the hassle of long prep times.

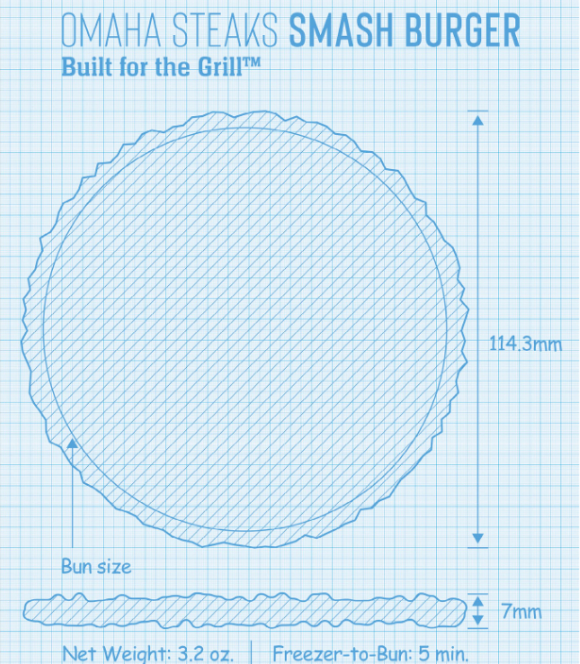
Crafting the perfect smash burger involved careful precision on every detail – from thickness to diameter and edges to structural integrity. The patty had to be thin enough to get that crispy, melt-in-your-mouth texture but strong enough to stand up to the grill grates. It had to be wide enough to hang over a standard burger bun, creating those irresistible, crispy edges we crave. We never compromised on any of the specifications. The result? The ultimate, grill-ready smash burger, ready to be served in just five minutes.

"Customers don't have to leave the house to get an amazing smash burger because we combined what we're known for – juicy, beefy burgers made from the finest aged beef with a new experience that doesn't exist for home cooks," says Rempe. "It's delicious, easy, and quick. What's not to love?"

The key details we were obsessed with were thickness, diameter, edges, structure integrity, and the ability to cook within 5 minutes from the freezer.

OMAHA STEAKS SMASH BURGER

Built for the Grill™



Bun size

114.3mm

7mm

Net Weight: 3.2 oz. | Freezer-to-Bun: 5 min.

The Omaha Steaks Smash Burger Difference

- **Crispy and Flavorful:** Greater surface area + pre-smashed patties = more delicious caramelization.
- **Trusted Quality:** Made only from premium aged Omaha Steaks beef – no fillers, just flavor.
- **Faster To Cook:** Goes from freezer to bun in 5 minutes for maximum convenience and ease.
- **Fully Flippable:** These patties won't crumble on the grill; they'll remain intact when flipped.
- **Stylishly Stackable:** Stack 'em and style 'em with gooey melted cheese and all of your favorite toppings.

How to Grill a Smash Burger

Grilling your smash burger is easier than you might think and can be done in 5 minutes!

1. Preheat your grill to high heat with the lid closed.
2. Clean and oil the grates
3. Season the pre-smashed patties and place them on the grill.
4. Cook for three minutes with the lid closed.
5. Flip the patties and cook for another two minutes with the lid closed until the internal temperature reaches 160 degrees Fahrenheit via a meat thermometer.
6. Optional: add a slice of cheese on top during the last 30 seconds.
7. Double-stack them on your bun and top with your favorite condiments.

Here's a pro tip from the chef: keep that lid closed and flip the burgers as little as possible for the crispiest, juiciest results.

Watch How to Grill a Smash Burger in 5 minutes!



How To Cook a Smash Burger on the Stove

No grill? No problem! You can still enjoy a mouthwatering smash burger right on your stovetop. Start by heating a large non-stick pan over high heat, adding a couple of tablespoons of oil. Once the pan is hot, drop in the frozen smash burger patties and cover. Let them cook for three minutes. Then, flip the patties, cover them again, and cook for another two minutes. The key here is to reach an internal temperature of 160 degrees Fahrenheit via a meat thermometer. If you're craving a cheesy burger, add a slice of cheese during the last 30 seconds, letting it melt into the patty.

Once cooked to perfection, remove the burgers from the pan and stack two smash burger patties on the bun. Top with your favorite condiments, and you've got yourself a delicious stovetop smash burger just as crispy and juicy as if it were grilled!

Recipes So Good, You'll Flip Your Lid

Take your burger game to the next level with two exclusive smash burger recipes from Chef David Rose.

The Southerner Smash Burger Recipe

Indulge in melt-in-your-mouth perfection with a juicy smash burger patty, crunchy fried green tomatoes, and a dollop of rich pimiento cheese. After one bite, your taste buds will be line dancing with joy.

[Get the Recipe >](#)

Pepper Jack Smash Burger With Poblano Salsa Recipe

Craving a bold smash burger? This pepper jack smash burger delivers just that. A tender smash burger patty topped with a zesty cilantro-onion mix, gooey pepper jack cheese, and smoky poblano salsa — all in a crispy tortilla instead of a traditional bun. Each bite is a flavor-packed experience you'll crave again and again.

[Get the Recipe >](#)

Want even more recipe ideas? Check out these [Bacon Jam Burgers](#) and [four more amazing recipes](#) from our friends, including French Onion Smash Burger, Smash Burger Pancakes, Ultimate Smash Burger Stack, and Smash Burger Grilled Cheese!

Are you ready to experience the future of smash burgers?

Get yours today and enjoy a delicious, hassle-free burger right from your own grill! Omaha Steaks Smash Burgers are the only pre-smashed burgers available, making them the ultimate choice for anyone who wants the perfect smash burger with zero prep time. And be sure to also explore new dishes and featured items on [Omaha Steaks' Instagram page](#).





From Patties to Perfection: Smash Burger 101

Have questions about smash burgers? You're in the right place! Whether you're a seasoned burger enthusiast or a first-time smasher, making the perfect smash burger can raise many questions. From the ideal patty size to the best seasoning, we've got you covered! Read on for expert tips and tricks.

What's the difference between a smash burger and a regular burger?

A smash burger is made by pressing a ball of ground beef onto a hot surface, creating a thinner patty with a crispy, caramelized crust and juicy interior. An Omaha Steaks Smash Burger is a pre-smashed patty that saves you the hassle of needing a griddle and allows you to enjoy more delicious caramelization. In contrast, a regular burger features a thicker patty cooked without pressing for a more even texture and juicier interior.

Why smash a burger?

How thin should a smash burger be?

How do I season a smash burger?



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The Southerner Smash Burger

This mouthwatering burger features a tender smash burger topped with crispy fried green tomato, creamy mayonnaise, and melty pimiento cheese, all on a bun!

Get the Recipe



Pepper Jack Smash Burger

Craving a burger that packs a punch? This pepper jack smash burger is exactly what you've been waiting for!

Get the Recipe



Creative Smash Burger Recipes

Get ready to smash expectations with these creative recipes featuring Omaha Steaks revolutionary new smash burgers!

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