

In-N-Out Burger Double-Double Hack

This legendary hamburger is a construct of simple ingredients, but until now no one has succeeded in creating a perfect clone recipe—most likely because they miss the subtleties that make this 70-year-old recipe so great. There are lots of secrets to share with you regarding the construction of this amazing burger: the crispiness of the buns, the size of the relish, the best beef to use, how to make a burger “smile”—details that, on their own, seem trivial. But put all of these tricks together in one burger, and you’ll be surprised by how much the little things matter.



★★★★★
5 from 50 votes

Prep Time	Cook Time	Total Time
18 mins	2 mins	20 mins

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Ingredients

Spread

- 1/2 cup mayonnaise
- 3 tablespoons ketchup
- 2 tablespoons finely minced white onion
- 1 1/2 tablespoons finely minced dill pickle relish
- 3/4 teaspoon granulated sugar
- 1/2 teaspoon white vinegar
- 1/4 teaspoon yellow mustard
- 1/4 teaspoon paprika
- 1/8 teaspoon salt

Burger

- 1 pound ground chuck, preferably 25% to 30% fat
- 4 small plain hamburger buns
- 8 slices real American cheese
- 4 white onion slices, not separated
- 4 large tomato slices
- 4 small handfuls of torn iceberg lettuce
- Salt
- Coarse grind black pepper

Instructions

1. Make the spread by combining all the ingredients in a small bowl. Set this aside until needed.
2. Make eight patties by rolling 2-ounce portions of beef into balls and forming them into 4-inch circles on wax paper.
3. Preheat two large sauté pans over medium/low to medium heat. Start at medium/low and then turn up the heat if needed after 5 minutes of pre-heating.
4. To prepare each burger, separate a hamburger bun and place the face of the top and bottom bun on one of the hot pans to toast. The buns are done when the faces are significantly darkened and crispy.
5. Cook the beef by placing two patties in the other hot pan. Add a generous sprinkling of salt and a pinch of coarse ground pepper. Cook for 2 minutes, then flip each patty over and salt and pepper each one again. The beef should be nicely seared.
6. Immediately after flipping the beef add a slice of American cheese on top of each patty. Before adding the cheese, fold about one-quarter of it over and place it onto a patty with the folded side underneath, but offset so that about 1/2-inch of the beef patty is showing where the cheese is folded. This gives you the "smile." Place the toasted top bun on top of one of the burgers and the sliced onion on the other. Cook the patties for another 2 minutes.
7. While the patties cook, prepare the bottom of the hamburger by adding about 1 1/2 tablespoons of spread onto the face of the toasted bottom bun. Stack the tomato slice on next. Pick up a small handful of lettuce and press it into the palm of your hand to compact it so that the hamburger isn't too tall, then add it on top of the tomato.
8. When the patties are done, use a spatula to stack the top patty (with the bun) onto the onion on the second patty. Use your spatula to move this whole stack off the pan and onto the bottom of the sandwich. Wrap the burger with wax paper or sandwich paper, if you like, and serve.

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