

Double-Decker Jalapeño Popper Smash Burgers with Ranch Drizzle

When a jalapeño popper crashes into a juicy double smash burger,



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4 min

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INGREDIENTS

- 1 lb ground beef
- 4 slices of bacon
- 4 jalapeños, sliced
- 4 oz cream cheese
- 1/4 cup shredded cheddar cheese
- 1/4 cup ranch dressing
- 4 hamburger buns
- Salt and pepper, to taste
- Olive oil (for cooking)

DIRECTIONS

- 1. Prep the Patties:** Divide the ground beef into 8 equal portions. Form into thin, even patties. Season with salt and pepper on both sides.
- 2. Cook the Bacon:** In a skillet over medium heat, cook bacon until crispy. Set aside and drain on paper towels.
- 3. Sauté the Jalapeños:** In the same skillet, cook jalapeño slices until softened and slightly charred. Remove from heat.
- 4. Make the Cheese Filling:** In a bowl, mix softened cream cheese and shredded cheddar until smooth.
- 5. Assemble the Burger Layers:** Top 4 patties with a spoonful of cheese mixture, a strip of bacon, and a few jalapeño slices. Place a second patty over each and seal the edges to form stuffed double-deckers.
- 6. Cook the Burgers:** Heat a grill or griddle to medium-high. Brush lightly with olive oil. Smash and cook burgers for 3-4 minutes per side, until browned and cooked through.
- 7. Toast the Buns:** Place buns on the grill cut-side down for 1-2 minutes until golden.
- 8. Build and Drizzle:** Spread ranch on the bottom bun. Add the stuffed burger. Drizzle with extra ranch. Add the top bun and serve immediately.

SWAPS & NOTES

Ground beef : Use 80/20 for optimal juiciness.

Cream cheese : Let it soften to room temp for easy mixing.

Jalapeños : Remove seeds for less heat or sub with pickled for tang.

Ranch : Try chipotle ranch or avocado ranch for a twist.

TIPS FOR SUCCESS

Seal the edges well to keep the cheese from leaking during cooking.

Use a cast-iron griddle or skillet for the perfect smash crust.

Don't overcrowd the grill-give each patty room to breathe and brown.

Let burgers rest briefly before assembling to keep buns from getting soggy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/double-decker-jalapeno-popper-smash-burgers-with-ranch-drizzle/>