

Ultimate Double Cheeseburgers with Homemade Fries - The Perfect Diner-Style Dinner

This recipe isn't just about burgers - it's about



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

? For the Burger Patties:

2 lbs (900g) ground beef (80/20 for the best juicy texture)

1 tsp salt

1/2 tsp black pepper

1 tsp garlic powder

1 tsp onion powder

? For the Buns:

6 brioche burger buns

Butter for toasting

? For the Toppings:

12 slices cheddar cheese

Lettuce leaves

Sliced tomatoes

Sliced pickles

Ketchup

Mustard

? For the Fries:

4 large russet potatoes

Vegetable oil for frying

Salt, to taste

DIRECTIONS

- Step 1: Prepare the Patties:** In a bowl, gently mix the ground beef, salt, pepper, garlic powder, and onion powder. Divide the mixture into 12 equal portions and shape into patties slightly larger than your buns. Press a small dent in the center of each to prevent puffing.
- Step 2: Cook the Patties:** Heat a grill or skillet to medium-high. Cook patties for 3-4 minutes per side, flipping once. Top each with a slice of cheddar cheese during the final minute of cooking. Cover the pan to melt the cheese.
- Step 3: Toast the Buns:** Butter the inside of each brioche bun and toast in a skillet or on the grill until golden.
- Step 4: Assemble the Burgers:** On the bottom bun, spread ketchup and mustard, then layer with lettuce, tomato, and pickle slices. Stack two patties on top and finish with the top bun.
- Step 5: Make the Fries:** Peel and cut the potatoes into thin strips. Soak in cold water for 30 minutes to remove excess starch, then drain and pat dry. Heat oil to 350°F (175°C) and fry in batches for 3-4 minutes or until golden and crispy. Drain on paper towels and sprinkle with salt.
- Step 6: Serve and Enjoy:** Arrange the burgers on a large tray and pile the fries around them. Serve immediately while everything is hot, melty, and irresistible.

TIPS FOR SUCCESS

Don't overwork the beef : Gentle mixing makes for tender burgers.

Indent the patties : This keeps them from puffing up in the center.

Double cheese layers : Want extra indulgence?

Double-fry: once at 325°F to cook through, then again at 375°F to crisp.

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

Original recipe: <https://chefmaniac.com/ultimate-double-cheeseburgers-with-homemade-fries-the-perfect-diner-style-dinner/>