

These Cowboy BBQ Bacon Burgers Are the Ultimate Backyard Bite

If you're craving a burger with some serious swagger, look no further than these



TIME
5 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb ground beef
¾ cup BBQ sauce (plus more for topping)
¾ cup shredded cheddar cheese
4 slices bacon, cooked and crumbled (plus extra for topping)
¼ cup diced red onion
¼ cup diced jalapeños (fresh or pickled)
4 hamburger buns
Salt and pepper to taste

Ingredient Notes & Swaps:

BBQ Sauce: Use smoky, spicy, or sweet depending on your flavor preference.

Jalapeños: Go fresh for heat or pickled for tangy crunch.

Cheese: Cheddar is classic, but pepper jack adds even more kick.

Meat Options: Ground turkey or plant-based beef can be subbed in with no problem.

Step-by-Step Instructions:

Mix the PattiesIn a large bowl, combine ground beef, BBQ sauce, shredded cheddar, crumbled bacon, diced red onion, and jalapeños. Mix gently until just combined.

Form the PattiesDivide the mixture into 4 equal portions. Shape each into a burger patty, about ¾ inch thick. Season both sides with salt and pepper.

Preheat the GrillHeat your grill or grill pan over

medium-high heat. Oil the grates lightly to prevent sticking.

Grill the BurgersCook the patties for 4-5 minutes per side, or until the internal temperature reaches your desired doneness (160°F for well done).

Toast the BunsPlace the hamburger buns cut-side down on the grill during the last 1-2 minutes to toast.

Assemble the BurgersPlace one burger patty on each bun. Top with additional BBQ sauce, extra cheese, more bacon, onion, and jalapeños if desired.

Serve HotServe immediately with your favorite sides and enjoy the bold cowboy flavor!

Tips for Success:

Don't overmix the meat: Gently combine ingredients to avoid tough burgers.

Preheat your grill: Ensure even sear and prevent sticking.

Use a thermometer: Check internal temp to avoid under- or overcooking.

Serving Suggestions & Pairings:

Crockpot Nacho Dip as a cheesy, spicy starter

Beer Cheese Dip with pretzel bites or fries

Dorito Casserole for a bold side

Chicken Enchiladas if you're feeding a hungry crowd

A big pitcher of iced tea or lemonade to cool the heat

Storage & Leftover Tips:

Fridge: Store leftover cooked patties in an airtight container for up to 3 days.

Reheat: Warm in a skillet over medium heat or in the microwave.

Freeze: Freeze uncooked patties between parchment layers in a sealed bag for up to 2 months.

DIRECTIONS

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8. Tips for Success: Don't overmix the meat: Gently combine ingredients to avoid tough burgers.
9. Preheat your grill: Ensure even sear and prevent sticking.
10. Use a thermometer: Check internal temp to avoid under- or overcooking.
11. Serving Suggestions & Pairings: Make it a full cowboy meal with:
12. Crockpot : Nacho Dip as a cheesy, spicy starter
13. Beer : Cheese Dip with pretzel bites or fries
14. Dorito : Casserole for a bold side

15. Chicken : Enchiladas if you're feeding a hungry crowd
16. A big pitcher of iced tea or lemonade to cool the heat
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20. More Recipes You'll Love: Keep your flavor game strong with:
 21. Sheet : Pan Quesadillas - cheesy, customizable, and easy
 22. Dorito : Casserole - crunchy, cheesy, craveable
 23. Crockpot : Nacho Dip - your new party go-to
 24. Beer : Cheese Dip - creamy, sharp, and satisfying
 25. Chicken : Enchiladas - always a hit at the table

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-cowboy-bbq-bacon-burgers-are-the-ultimate-backyard-bite/>