

This Donut Bacon Burger with Maple Bourbon Glaze Is Wildly Addictive

Maple Bourbon Donut Bacon Burger with Candied Jalapeños



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5 min

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INGREDIENTS

1 lb ground beef
4 maple bourbon glazed donuts (cut in half)
8 slices bacon
Candied jalapeños (store-bought or homemade)
4 slices cheddar cheese
Salt and pepper to taste

Ingredient Notes & Swaps:

Donuts: Use sturdy, maple-glazed cake donuts or yeast-style with structure. Fresh bakery donuts are best!

Beef: 80/20 ground beef gives the ideal fat-to-flavor ratio for juicy patties.

Candied Jalapeños: You can find them jarred or make your own with sliced jalapeños, sugar, and vinegar.

Cheese: Sharp cheddar complements the sweetness beautifully, but pepper jack adds extra heat.

Step-by-Step Instructions:

Cook the Bacon In a skillet over medium heat, cook bacon until crispy. Transfer to a paper towel-lined plate.

Form & Season the Patties Divide ground beef into four equal portions and form into patties. Season generously with salt and pepper.

Cook the Burgers In the same skillet (or on a grill), cook patties for 4-5 minutes per side for medium-rare, longer if preferred. Place a slice of cheddar cheese on each patty during the last minute

of cooking to melt.

Toast the Donuts Slice each donut in half horizontally. In a separate skillet or on the grill, lightly toast the cut sides until golden.

Assemble the Burgers Place the cheesy burger patty on the bottom half of each toasted donut. Top with 2 slices of crispy bacon and a spoonful of candied jalapeños. Cap it with the top half of the donut.

Serve Hot Serve immediately-preferably with napkins and no regrets.

Tips for Success:

Don't skip the toasting: It adds structure and helps prevent the donut from getting soggy.

Make it slider-style: Use mini donuts and smaller patties for party-ready sliders.

Balance the flavor: Don't overdo the jalapeños-just enough to cut through the sweetness.

Serving Suggestions & Pairings:

Beer Cheese Dip - creamy, savory contrast

Crockpot Nacho Dip - a rich and spicy pre-game snack

Dorito Casserole - for a full-flavored comfort meal

Sheet Pan Quesadillas - to add variety to your burger bar

Chicken Enchiladas - a saucy, satisfying follow-up

Storage & Leftovers:

Best fresh: This burger is meant to be eaten right away while everything is hot and melty.

Short-term storage: If needed, store cooked patties and bacon separately. Toast donuts and reassemble when ready.

Freezer tip: Freeze patties raw or cooked (without cheese or donut) for meal prep.

More Recipes You'll Love:

Dorito Casserole - bold, crunchy, cheesy

Beer Cheese Dip - perfect with fries or pretzels

DIRECTIONS

- 1. Cook the : Bacon** In a skillet over medium heat, cook bacon until crispy. Transfer to a paper towel-lined plate.
- 2. Form & : Season the Patties** Divide ground beef into four equal portions and form into patties. Season generously with salt and pepper.
- 3. Cook the : Burgers** In the same skillet (or on a grill), cook patties for 4-5 minutes per side for medium-rare, longer if preferred. Place a slice of cheddar cheese on each patty during the last minute of cooking to melt.
- 4. Toast the : Donuts** Slice each donut in half horizontally. In a separate skillet or on the grill, lightly toast the cut sides until golden.
- 5. Assemble the : Burgers** Place the cheesy burger patty on the bottom half of each toasted donut. Top with 2 slices of crispy bacon and a spoonful of candied jalapeños. Cap it with the top half of the donut.
- 6. Serve : Hot** Serve immediately-preferably with napkins and no regrets.
- 7. Tips for Success:** Don't skip the toasting: It adds structure and helps prevent the donut from getting soggy.
- 8. Make it slider-style:** Use mini donuts and smaller patties for party-ready sliders.
- 9. Balance the flavor:** Don't overdo the jalapeños-just enough to cut through the sweetness.
- 10. Serving Suggestions & Pairings:** Serve these epic burgers with:
- 11. Beer : Cheese Dip** - creamy, savory contrast

12. Crockpot : Nacho Dip - a rich and spicy pre-game snack
13. Dorito : Casserole - for a full-flavored comfort meal
14. Sheet : Pan Quesadillas - to add variety to your burger bar
15. Chicken : Enchiladas - a saucy, satisfying follow-up
16. Storage & Leftovers: Best fresh: This burger is meant to be eaten right away while everything is hot and melty.
17. Short-term storage: If needed, store cooked patties and bacon separately. Toast donuts and reassemble when ready.
18. Freezer tip: Freeze patties raw or cooked (without cheese or donut) for meal prep.
19. More Recipes You'll Love: Looking for more comfort food that breaks the rules in the best way?
20. Dorito : Casserole - bold, crunchy, cheesy
21. Beer : Cheese Dip - perfect with fries or pretzels
22. Crockpot : Nacho Dip - slow-cooked dip heaven
23. Sheet : Pan Quesadillas - quick and customizable
24. Chicken : Enchiladas - always a hit at the table
25. Final Thoughts: The Maple Bourbon Donut Bacon Burger with Candied Jalapeños isn't for the faint of heart-it's for those who like their meals a little wild, a little sweet, and unapologetically bold. Every bite is sweet, spicy, savory, and full of texture. Whether you're showing off at your next cookout or just treating yourself to something unforgettable, this burger is the stuff of legend.

SWAPS & NOTES

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