

This Donut Bacon Burger with Candied Jalapeños Is Insane in the Best Way

Get ready to take your burger game completely over the top with this



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5 min

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INGREDIENTS

- 1 lb ground beef
- 1/4 cup maple bourbon
- Salt and pepper, to taste
- 4 maple bourbon glazed donuts
- 8 slices of bacon, cooked until crispy
- 1/2 cup candied jalapeños
- 4 slices cheddar cheese

Notes & Swaps:

Maple Bourbon: If you're avoiding alcohol, substitute with maple syrup and a splash of apple cider vinegar for depth.

Donuts: Use fresh cake-style donuts with a thick glaze—they hold up best.

Candied Jalapeños: Store-bought or homemade both work. Use pickled jalapeños for a quicker version.

Cheese: Sharp cheddar is classic, but pepper jack or gouda would be killer, too.

Instructions:

Mix the beef: In a bowl, combine ground beef, maple bourbon, salt, and pepper. Mix until just combined and form into 4 patties.

Grill or pan-fry: Cook the patties over medium-high heat for 4-5 minutes per side, or until your desired doneness. Add cheddar slices in the last minute to melt.

Prep the donuts: Slice each donut in half horizontally like a sandwich bun. Toast lightly in a skillet or on the grill to get a caramelized edge

and help them hold up.

Assemble: Place the bottom donut half on a plate, add the burger patty with melted cheese, 2 slices of crispy bacon, and a spoonful of candied jalapeños. Top with the other donut half.

Serve hot and watch your guests lose their minds.

Tips for Success:

Use firm donuts: Soft yeast donuts may fall apart—cake donuts work best.

Don't skip the toast: Toasting the donuts prevents sogginess and adds flavor.

Handle carefully: These burgers are decadent and messy—in the best way. Serve with napkins and maybe forks.

Make it smaller: For parties, use mini slider-style donuts and patties for handheld versions.

Serving Suggestions & Pairings:

Start with Beer Cheese Dip for another indulgent appetizer.

Pair with Totchos for an unforgettable side.

Cool it down with Blueberry Lemonade—perfect contrast to the jalapeños.

Offer Crockpot Nacho Dip for dipping or sharing.

Serve alongside Sheet Pan Quesadillas to complete your flavor-packed feast.

Storage & Leftovers:

Fresh is best, but if you must store leftovers, disassemble and store components separately.

Reheat patties in a skillet and re-toast donuts before serving.

Don't freeze assembled burgers, but cooked patties freeze well for future indulgence.

More Recipes You'll Love:

Beer Cheese Dip - The perfect cheesy side for your burger feast.

DIRECTIONS

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18. Don't freeze assembled burgers, but cooked patties freeze well for future indulgence.
19. More Recipes You'll Love: Beer Cheese Dip - The perfect cheesy side for your burger feast.
20. Totchos - Bold, crunchy, and perfect for a crowd.
21. Blueberry : Lemonade - Ideal for balancing bold flavors.
22. Crockpot : Nacho Dip - Great for sharing alongside your burgers.
23. Sheet : Pan Quesadillas - A fun, easy way to add variety to your spread.
24. Final Thoughts: The Maple Bourbon Donut Bacon Burger with Candied Jalapeños isn't just a burger-it's a full-throttle flavor ride. Perfect for backyard cookouts, special occasions, or just a culinary adventure at home, this burger brings the sweet, spicy, and savory all in one unforgettable bite.

SWAPS & NOTES

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