

Double-Decker Jalapeño Popper Smash Burger with Ranch Drizzle

Keep jalapeño seeds in for more heat, or use pickled jalapeños for tang.



TIME
4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb ground beef
4 jalapeños, thinly sliced
4 slices cheddar cheese
8 slices bacon
¾ cup cream cheese
... cup ranch dressing
4 hamburger buns
Salt and pepper, to taste

DIRECTIONS

1. Preheat the : Skillet or Grill:Heat a cast iron skillet, griddle, or grill over medium-high heat.
2. Form the : Patties:Divide ground beef into 8 equal portions and flatten into thin patties. Season both sides with salt and pepper.
3. Build : Double-Decker Patties:Place a slice of cheddar cheese on 4 of the patties. Top with the remaining 4 patties and seal the edges slightly to hold the cheese inside.
4. Cook the : Burgers:Smash the patties onto the skillet and cook for 3-4 minutes per side until browned and cooked through.
5. Crisp the : Bacon:In a separate pan, cook bacon until crispy. Drain on paper towels.
6. Mix the : Jalapeño Popper Spread:In a bowl, mix cream cheese and sliced jalapeños until well combined.
7. Toast the : Buns:Lightly butter and toast buns cut-side down on the skillet or grill until golden.
8. Assemble the : Burgers:Spread the jalapeño cream cheese mixture onto the bottom buns. Add a double-decker burger patty, top with 2 slices of bacon, drizzle with ranch, and cap it with the top bun.

SWAPS & NOTES

Spice Level: Keep jalapeño seeds in for more heat, or use pickled jalapeños for tang.

Cheese Ideas: Swap cheddar for pepper jack, provolone, or

smoked gouda.

Bacon Tips: Turkey bacon works great too-just cook it extra crisp.

Grill vs Skillet: Use a flat griddle for perfect smash burgers

with crispy edges.

TIPS FOR SUCCESS

Use a hot griddle to get crispy smash burger edges and juicy interiors.

Chill the patties for 10 minutes before cooking to help them hold together.

Soften the cream cheese so it spreads easily onto the buns.

Let the burgers rest for a minute or two before stacking to keep the juices in.

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

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