

Epic Onion Ring Bacon Cheeseburger on Brioche - The Burger to Beat

Ultimate Bacon Onion Ring Cheeseburger - A Stacked, Juicy Masterpiece



OVEN
350°F

TIME
3 min

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INGREDIENTS

? For the Burger:

1/2 lb ground beef (80/20 recommended for juiciness)

Salt & pepper, to taste

1 slice sharp cheddar cheese

2 slices crispy bacon

2-3 fried onion rings

Leaf lettuce

1 tbsp mayonnaise

1 tbsp burger sauce (optional)

1 brioche bun, sliced and toasted

? For the Onion Rings:

1 onion, sliced into thick rings

1/2 cup flour

1 egg, beaten

1/2 cup breadcrumbs

Vegetable oil for frying

DIRECTIONS

1. Fry the Onion Rings: Heat oil in a skillet or fryer to 350°F (175°C).
2. Dip onion rings in flour, then egg, then breadcrumbs.
3. Fry until golden brown, about 2-3 minutes per batch. Drain on paper towels and set aside.
4. Cook the Bacon: In a skillet or oven, cook bacon until crisp. Drain on paper towels.
5. Grill the Burger Patty: Form ground beef into a patty slightly wider than your bun.
6. Season both sides with salt and pepper.
7. Grill or pan-fry over medium-high heat, 3-4 minutes per side for medium doneness.
8. During the last minute of cooking, place a slice of cheddar on top and cover to melt.
9. Toast the Bun: Lightly butter the cut sides of the brioche bun.
10. Toast in a skillet or under the broiler until golden.
11. Assemble the Burger: Spread mayo and optional burger sauce on the bun base.
12. Add lettuce, then the cheesy burger patty, crispy bacon, and onion rings.
13. Cap it off with the top bun.

TIPS FOR SUCCESS

Use 80/20 ground beef for max juiciness.

Don't overwork the beef when forming patties-light shaping = tender burger.

Make onion rings ahead and keep warm in a low oven until serving.

Try brioche or potato buns for a rich, soft bite that holds up to the layers.

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

Original recipe: <https://chefmaniac.com/epic-onion-ring-bacon-cheeseburger-on-brioche-the-burger-to-beat/>