

## Bold BBQ Turkey Bacon Burgers with Spicy Mayo & Onion Rings

Get ready to upgrade your burger night with these



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

For the Burgers:

- ? 1 lb ground beef
- ? % cup BBQ sauce
- ? % cup shredded cheddar cheese
- ? % cup diced red onion
- ? 8 slices turkey bacon, cooked until crispy
- ? 4 onion rings, cooked until golden and crispy
- ? 1 avocado, sliced
- ? 4 slices cheddar cheese
- ? 4 burger buns
- ? Lettuce leaves
- ? Tomato slices
- ? Salt and pepper, to taste

For the Spicy Mayo:

- ? ... cup mayonnaise
- ? ... cup BBQ sauce
- ? 1 tablespoon red pepper flakes (adjust to taste)

### DIRECTIONS

- ? 1. Make the Spicy Mayo: In a small bowl, stir together the mayo, BBQ sauce, and red pepper flakes. Adjust the heat level to your liking and set aside.
- ? 2. Prep and Form the Burger Patties: In a large mixing bowl, combine ground beef, BBQ sauce, shredded cheddar, diced red onion, salt, and pepper. Mix gently-don't overwork the meat.
- Form into 4 equal-sized patties.
- ? 3. Grill or Skillet Cook the Patties: Heat a grill or skillet over medium-high heat. Cook burgers for 4-5 minutes per side until browned and cooked through.
- In the last minute, place a slice of cheddar on each patty to melt.
- ? 4. Toast the Buns: Toast burger buns on the grill or in a toaster just until golden.
- ? 5. Assemble the Cowboy Burgers: Spread spicy mayo on bottom buns
- Add lettuce and tomato slices
- Place the cheesy burger patty
- Top with 2 slices of turkey bacon
- Add 1 crispy onion ring and a few avocado slices
- Spread more spicy mayo on the top buns and crown your burger

More recipes: [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/bold-bbq-turkey-bacon-burgers-with-spicy-mayo-onion-rings/>