

Maple Glazed Donut Burger with Turkey Bacon and Candied Jalapeños

Ready to break every burger rule in the book? Say hello to the



TIME
40 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb ground beef
- ... cup maple syrup
- 1 tablespoon apple cider vinegar
- Salt and pepper, to taste
- 4 maple-glazed cake donuts, sliced horizontally
- 8 slices turkey bacon, cooked until crispy
- 4 slices sharp cheddar cheese
- $\frac{1}{2}$ cup candied jalapeños

? Ingredient Swaps & Notes:

Donuts: Cake donuts hold up better than yeast donuts. Make sure they're fresh but not overly sticky.

Ground beef: Go for an 80/20 blend for optimal juiciness.

Cheddar cheese: Feel free to swap for pepper jack if you want extra spice.

Candied jalapeños: Store-bought is fine, or make your own for extra punch.

Turkey bacon: Pork or plant-based bacon can be subbed in without issue.

??? Step-by-Step Instructions:

1. Prepare the Beef Patties:
2. Cook the Patties:
3. Toast the Donuts:
4. Assemble the Burger:

Melted cheese-topped beef patty

Two slices of crispy turkey bacon

Heaping spoonful of candied jalapeños
Top it off with the other half of the donut.

5. Serve:

? Tips for Success:

Don't overmix the beef-just enough to combine.

Toast the donuts well to keep structure and prevent sogginess.

Balance the heat: Candied jalapeños pack a punch.
Adjust to taste.

Use a meat thermometer if needed; aim for 160°F internal temp for ground beef.

? Serving Suggestions & Pairings:

? This Beer Cheese Dip for pre-burger snacking

? Totchos as the perfect crunchy side

? Blueberry Lemonade to cool the heat and sweeten the vibe

? Cajun Chicken Sausage Gumbo for a cozy Southern side that complements the maple flavors

? Storage & Leftovers:

Fridge: Store assembled burgers unstacked (if possible) in airtight containers for up to 2 days.

DIRECTIONS

1. Prepare the Beef Patties: In a bowl, combine the ground beef, maple syrup, apple cider vinegar, salt, and pepper. Mix gently-overworking can make the patties tough.
2. Divide into 4 even portions and form into round patties, about ¾ inch thick, slightly wider than your donut diameter.
3. Cook the Patties: Heat a grill or skillet over medium-high. Cook each patty for 4-5 minutes per side. In the last minute of cooking, add a slice of cheddar to each and cover to melt.
4. Toast the Donuts: Slice your donuts horizontally like burger buns. Toast the cut sides on a skillet until lightly golden and crisped. This prevents sogginess and adds a caramelized edge.
5. Assemble the Burger: Place the bottom half of a toasted donut on your plate. Stack it with:
6. Melted cheese-topped beef patty
7. Two slices of crispy turkey bacon
8. Heaping spoonful of candied jalapeños
Top it off with the other half of the donut.
9. Serve: Serve hot. Add some skewers through the center to hold everything in place if needed. And trust us-you'll want napkins.
10. ? Tips for Success: Don't overmix the beef-just enough to combine.
11. Toast the donuts well to keep structure and prevent sogginess.
12. Balance the heat: Candied jalapeños pack a punch. Adjust to taste.

13. Use a meat thermometer if needed; aim for 160°F internal temp for ground beef.
14. ? Serving Suggestions & Pairings: This burger is a flavor bomb, so pair it with simple but satisfying sides. Here are some of our faves:
15. ? This Beer Cheese Dip for pre-burger snacking
16. ? Totchos as the perfect crunchy side
17. ? Blueberry Lemonade to cool the heat and sweeten the vibe
18. ? Cajun Chicken Sausage Gumbo for a cozy Southern side that complements the maple flavors
19. ? Storage & Leftovers: Fridge: Store assembled burgers unstacked (if possible) in airtight containers for up to 2 days.
20. Reheating: Warm patties in a skillet and re-toast donuts. Avoid the microwave-it'll turn the donuts rubbery.
21. Freezing: Freeze uncooked patties (not donuts!) for up to 3 months.
22. ? More Recipes You'll Love: If this burger wowed you, you'll love these crave-worthy picks from the ChefManiac kitchen:
23. Chocolate : Chip Cookie Dough Brownie Bombs
24. Totchos
25. Beer : Cheese Dip

SWAPS & NOTES

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

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