

Sausage Burgers with Sriracha-Honey-Mustard Sauce: A Bold, Spicy Twist on Classic Burgers

If you're looking for a burger that's



OVEN
400°F

TIME
30 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Sausage Burgers:

- 1 lb ground pork sausage (hot, mild, or sweet Italian)
- 1 tsp Worcestershire sauce (optional, for extra umami)
- $\frac{1}{2}$ cup shredded cheddar or pepper jack cheese (optional, for added richness)
- 4 burger buns (brioche, pretzel, or classic)
- 1 tbsp butter (for toasting buns)

For the Sriracha-Honey-Mustard Sauce:

- $\frac{1}{2}$ cup Dijon mustard
- 2 tbsp honey
- 1 tbsp Sriracha (or more, if you love heat)
- 1 tbsp mayonnaise (for creaminess)
- 1 tsp apple cider vinegar (for a slight tang)
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp smoked paprika
- Salt and pepper to taste

Toppings:

- 4 slices sharp cheddar or smoked Gouda
- 4 slices crispy bacon (optional, but highly recommended)
- 1 cup arugula or shredded lettuce
- 1 small red onion, thinly sliced
- 4 dill pickle slices

How to Make Sausage Burgers with

Sriracha-Honey-Mustard Sauce:

1. Make the Sauce:

2. Shape the Sausage Patties:

3. Cook the Sausage Burgers:

Preheat the grill to medium-high heat (375-400°F).

Grill the patties for 4-5 minutes per side, flipping only once, until they reach 160°F internally.

In the last minute of cooking, add a slice of cheese and let it melt.

Heat a cast-iron skillet over medium heat.

Cook the patties for 4-5 minutes per side, flipping once, until golden brown and fully cooked.

Add cheese in the last minute and cover with a lid to melt.

4. Toast the Buns:

5. Assemble the Burgers:

Bottom bun - Spread a little Sriracha-Honey-Mustard sauce.

Crispy lettuce or arugula - Adds a peppery crunch.

DIRECTIONS

1. **Make the Sauce:** In a small bowl, whisk together Dijon mustard, honey, Sriracha, mayonnaise, apple cider vinegar, garlic powder, smoked paprika, salt, and pepper until smooth. Adjust spice level by adding more Sriracha or balancing with extra honey.
2. I let it sit in the fridge while I prepare the burgers-this allows the flavors to meld beautifully.
3. **Shape the Sausage Patties:** I divide the ground sausage into four equal portions and shape them into patties about ¾ inch thick. Since sausage tends to shrink while cooking, I press a slight indentation in the center of each patty to help them stay flat.
4. For extra flavor, I mix in a splash of : Worcestershire sauce and shredded cheese before shaping the patties.
5. **Cook the Sausage Burgers:** For grilling:
6. Preheat the grill to medium-high heat (375-400°F).
7. Grill the patties for 4-5 minutes per side, flipping only once, until they reach 160°F internally.
8. In the last minute of cooking, add a slice of cheese and let it melt.
9. For stovetop:
10. Heat a cast-iron skillet over medium heat.
11. Cook the patties for 4-5 minutes per side, flipping once, until golden brown and fully cooked.
12. Add cheese in the last minute and cover with a lid to melt.
13. **Toast the Buns:** While the patties cook, I melt butter in a skillet and toast the burger buns until golden brown. This step adds an amazing crunch and helps hold the sauce without getting soggy.

14. Assemble the Burgers: Here's how I build the ultimate sausage burger:
15. Bottom bun - Spread a little Sriracha-Honey-Mustard sauce.
16. Crispy lettuce or arugula - Adds a peppery crunch.
17. Juicy sausage patty with melted cheese - The star of the show.
18. Crispy bacon (if using) - Because bacon makes everything better.
19. Red onion slices - For sharpness and bite.
20. Dill pickles - For that classic tangy contrast.
21. More : Sriracha-Honey-Mustard sauce - Because why not?
22. Top bun - Press it down slightly and get ready for the best bite ever.
23. Pro Tips for the Best Sausage Burgers: Choose the right sausage - Italian sausage adds herby depth, while spicy breakfast sausage gives it a bolder kick.
24. Don't overmix the meat - This keeps the patties juicy and tender.
25. Use a thermometer - Sausage needs to be cooked to 160°F for safety.

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

Original recipe: <https://chefmaniac.com/sausage-burgers-with-sriracha-honey-mustard-sauce-a-bold-spicy-twist-on-classic-burgers/>