

The Ultimate Burger Stack: Beef, Cheddar & Sausage Explosion

The Ultimate Burger: Beef, Cheddar & Sausage Stack ??



TIME
4 min

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INGREDIENTS

- 1 sesame seed burger bun
- 2 beef patties (about 4 oz each)
- 1 grilled sausage (pork, beef, or chicken)
- 2 slices cheddar cheese
- 1 slice grilled onion
- Pickles (optional)
- Mustard or your favorite burger sauce

DIRECTIONS

1. Cook the : PattiesSeason beef patties with salt and pepper. Grill or sear in a hot skillet for about 4 minutes per side (medium doneness). Add cheddar slices on top of each patty in the last minute of cooking.
2. Grill the : SausagePlace your sausage on the grill over medium heat. Turn occasionally until browned and cooked through. Slice it in half lengthwise or into chunks to fit the burger.
3. Toast the : BunLightly toast your burger bun cut-side down on the grill or in a dry pan until crisp and golden.
4. Assemble: Start with the bottom bun, then layer: First beef patty with cheddar
5. Second beef patty with cheddar
6. Grilled sausage
7. Grilled onion slice
8. Pickles (optional)
9. Top : It OffSpread mustard or your favorite sauce on the top bun, then cap your burger stack.
10. Serve : Hot & EnjoyPlate it up with chips, fries, or a fresh salad and dig in.

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Original recipe: <https://chefmaniac.com/the-ultimate-burger-stack-beef-cheddar-sausage-explosion/>