

This Bacon Waffle Burger Meltdown is the Best Burger You'll Ever Make

The components are classic, but the combination is revolutionary.



TIME
3-5 min

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INGREDIENTS

6 strips Bacon, cooked and crumbled: Essential for that salty, smoky crunch.

2 Beef Patties: About 1/3 to 1/2 pound each for a substantial burger.

2 Waffles: The game-changing "bun."

1 cup Shredded Cheddar Cheese: For the perfect, gooey meltdown.

Lettuce and Tomato for garnish: For a touch of freshness and color.

Swaps and Notes:

Waffles: You have options here! For convenience, thick, frozen toaster waffles (like Belgian-style) work great. Just toast them until they're golden and sturdy. If you have time, homemade waffles are even better. You could even get creative and make savory cheddar and chive waffles to lean into the savory side.

Beef Patties: For the juiciest burger, I recommend using 80/20 ground chuck. Handle the meat as little as possible when forming the patties to keep them tender, and season them generously with salt and pepper right before cooking.

Bacon: Cook your bacon until it's perfectly crispy. This ensures it doesn't get lost in the burger and provides that necessary textural contrast.

Cheese: Sharp cheddar is fantastic, but any great melting cheese will work. Try American cheese for the ultimate melt, Pepper Jack for a spicy kick, or Provolone for a milder flavor.

The Sauce (My Secret Weapon): This burger is begging for a sauce to tie it all together! A simple maple aioli is my top choice. Just mix a few tablespoons of mayonnaise with a teaspoon of maple syrup and a squirt of sriracha or a pinch of cayenne for a creamy, sweet, and spicy sauce that complements every element perfectly.

Step-by-Step Instructions:

Tips for Success:

Waffle Integrity is Key: Toast your waffles well! A soft, flimsy waffle will lead to a soggy mess. You need that crispy structure to act as a proper bun.

Don't Press the Patties: When cooking your burgers, resist the urge to press down on them with a spatula. This just squeezes out all the delicious juices.

Assemble Just Before Serving: This burger is best enjoyed fresh. Assemble it right before you plan to eat to ensure the waffles stay crisp and everything is hot and melty.

Serving Suggestions and Pairings:

More Outrageously Good Recipes:

For the ultimate party starter, make [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).

For a weeknight dinner the whole family will love, try [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

When it comes to easy dips, [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).

And you have to see [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#).

Final Thoughts:

DIRECTIONS

1. Ready to build this masterpiece? Let's go!
2. **Step 1: Cook the Bacon and Patties** In a large skillet, cook your bacon strips until golden and crispy. Remove the bacon to a paper towel-lined plate and set aside. Pour out most of the bacon grease, leaving about a tablespoon in the skillet. Form your beef patties and season them generously on both sides with salt and pepper. Cook the patties in the same skillet over medium-high heat for 3-5 minutes per side, or until cooked to your desired doneness.
3. **Step 2: The Meltdown** During the last minute of cooking, top each beef patty with a generous pile of shredded cheddar cheese. Cover the skillet with a lid to trap the steam and ensure the cheese melts into a gooey, delicious blanket.
4. **Step 3: Toast the Waffles** While the burgers are cooking, toast your waffles until they are hot, golden brown, and slightly crispy. You want them to be sturdy enough to hold up to the burger without getting soggy.
5. **Step 4: Assemble Your Masterpiece** It's time to build! Place one toasted waffle on each plate. If you made a sauce, spread it on the waffle. Top with a cheesy beef patty, three strips of bacon (crumbled or whole), a fresh lettuce leaf, and a slice of tomato. Place the second waffle on top and serve immediately.
6. **Tips for Success: Waffle Integrity is Key:** Toast your waffles well! A soft, flimsy waffle will lead to a soggy mess. You need that crispy structure to act as a proper bun.
7. **Don't : Press the Patties:** When cooking your burgers, resist the urge to press down on them with a spatula. This just squeezes out all the delicious juices.

8. **Assemble : Just Before Serving:** This burger is best enjoyed fresh. Assemble it right before you plan to eat to ensure the waffles stay crisp and everything is hot and melty.
9. **Serving Suggestions and Pairings:** An epic burger deserves an equally epic side dish. While regular fries are fine, why not lean into the theme of awesome excess? Sweet potato fries would be a fantastic match. Or, for a truly legendary meal, pair this burger with a heaping plate of *These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos for the Win!*. The combination is pure, unadulterated comfort food heaven.
10. **More Outrageously Good Recipes:** If you love fun, cheesy, and crowd-pleasing comfort food, you are definitely in the right place. Here are a few other favorites you should check out:
 11. For the ultimate party starter, make : *This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes*.
 12. For a weeknight dinner the whole family will love, try *This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut*.
 13. When it comes to easy dips, : *This Crockpot Nacho Dip Is the Reason I Never Have Leftovers*.
 14. And you have to see : *How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip*.
15. **Final Thoughts:** The Bacon Waffle Burger Meltdown is more than a meal; it's a statement. It says you're here for a good time and you're not afraid to break the rules to get it. It's a fun, wildly delicious creation that you'll be dreaming about long after the last bite. So go ahead, embrace the madness and give it a try. You can thank me later.
16. Let me know what you think when you build your own masterpiece!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/this-bacon-waffle-burger-meltdown-is-the-best-burger-youll-ever-make/>