

The Tex-Mex Bacon Burger: A Flavor Fiesta on a Bun!

infuse the beef with incredible depth, while the



TIME
5-7 min

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INGREDIENTS

1 lb ground beef (80/20 lean-to-fat ratio works well for juicy burgers)
6 slices bacon
1/2 cup diced onion
1/2 cup diced bell pepper (any color, or a mix)
2 cloves garlic, minced
1 tsp chili powder
1 tsp cumin
1/2 tsp paprika
Salt and pepper to taste
4 slices pepper jack cheese
4 hamburger buns
For toppings: Lettuce, tomato slices, avocado (diced or sliced), salsa, and sour cream

DIRECTIONS

- 1. Cook the : Bacon:** Start by cooking the 6 slices of bacon in a large skillet over medium heat until they are wonderfully crispy. Remove the bacon from the skillet and set it aside on paper towels to drain. Leave the flavorful bacon grease in the skillet.
- 2. SautØ Aromatics & Build Flavor Base:** In the same skillet with the bacon grease, add the diced onion, diced bell pepper, and minced garlic. Cook over medium heat for about 5-7 minutes, stirring occasionally, until the vegetables are softened and fragrant.
- 3. Cook the : Beef & Spices:** Add the ground beef to the skillet with the softened vegetables. Break up the beef with a spoon. Add the chili powder, cumin, paprika, salt, and pepper. Cook until the beef is browned and cooked through, breaking it into crumbles as it cooks. Once cooked, drain any excess grease from the skillet.
- 4. Toast : Buns:** While the beef is cooking, toast the hamburger buns in a separate skillet or on a griddle until they are golden brown and slightly crispy.
- 5. Melt the : Cheese:** Once the beef mixture is cooked through, divide it into 4 equal portions in the skillet, shaping each into a patty. Place a slice of pepper jack cheese on top of each beef patty and allow it to melt from the residual heat. You can cover the skillet briefly to help it melt.
- 6. Assemble the : Burgers:** Now for the fun part - assembling your Tex-Mex Bacon Burgers! Lay out the toasted hamburger buns.
- 7. On the bottom half of each bun, place a bed of lettuce.**

8. Top the lettuce with a cheese-melted beef patty.
9. Add a slice of the crispy bacon (you can break it in half to fit).
10. Layer with fresh tomato slices, diced avocado, and a generous spoonful of salsa.
11. Finish with a dollop of cool sour cream.
12. Place the top half of the bun on your stacked creation.
13. Serve: Serve the Tex-Mex Bacon Burgers hot and enjoy the vibrant, delicious flavors of Tex-Mex cuisine combined with classic American bacon burgers!

SWAPS & NOTES

Ground Beef: You can use ground turkey or a blend of beef and chorizo for an even more intense Tex-Mex flavor.

The crunch of bacon is essential for textural contrast against the softer toppings.

Veggies in Patty: The diced onion, bell pepper, and garlic cooked in bacon grease infuse the burger with incredible flavor.

Finely dice them so they incorporate well into the beef mixture.

TIPS FOR SUCCESS

Render Bacon Fat: Cooking the vegetables in the bacon fat infuses them with incredible smoky flavor, enhancing the overall Tex-Mex profile.

Season Generously: Don't be shy with the spices in the beef.

Toast Your Buns: Essential for preventing soggiiness and adding a pleasant crunch.

Fresh Toppings: Using fresh, ripe lettuce, tomatoes, and avocado makes a huge difference in the overall experience.

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