

Double-Decker Jalapeño Popper Smash Burger with Ranch Drizzle: An Epic Flavor Bomb

Double-Decker Jalapeño Popper Smash Burger with Ranch Drizzle



TIME
3-4 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb ground beef (80/20 blend recommended for best flavor)

4 slices of cheddar cheese

4-6 fresh jalapeños, thinly sliced (adjust to your spice preference)

1/2 cup cream cheese, softened

4 good quality hamburger buns

1/4 cup ranch dressing (for drizzling)

Salt and black pepper to taste

Swaps and Notes:

Ground Beef: For ultimate juiciness, stick with an 80/20 ground beef. Ground chuck is a great option.

Cheese: While cheddar is classic, you can experiment with Monterey Jack or pepper jack for the slices. For the cream cheese filling, a flavored cream cheese (like chive & onion) could add another dimension.

Jalapeños: Freshly sliced jalapeños offer the best heat and crunch, but pickled jalapeño slices can be used for convenience and a milder, tangy flavor. Remove seeds and membranes for less heat.

Ranch Dressing: Homemade ranch will always be superior, but your favorite bottled brand works perfectly well for convenience.

Buns: Brioche buns, potato buns, or even pretzel buns would be fantastic choices to complement the rich flavors.

Optional Kick: For extra heat, finely mince a bit of habanero or serrano pepper into the cream cheese, or add a dash of hot sauce to the ranch drizzle.

Instructions:

Preheat Grill/Skillet: Start by preheating a cast-iron skillet or a flat-top grill over medium-high heat. You want it hot enough to create a good sear.

Form Patties: Divide the ground beef into 8 equal portions (about 2 oz each). Gently form each portion into a thin, loose patty, slightly larger than your hamburger buns. Avoid overworking the meat, as this can make the burgers tough. Season both sides of each patty generously with salt and black pepper.

Stuff the Burgers: Take 4 of the thin patties. On each of these, place one slice of cheddar cheese. Distribute the sliced jalapeños evenly on top of the cheddar cheese.

On the remaining 4 patties, spread a generous amount of softened cream cheese.

Carefully take a cream cheese-topped patty and stack it directly on top of a jalapeño-topped patty (cheese-to-cheese, cream cheese-to-meat side). Gently press the edges together to seal the two patties, forming a single, double-decker stuffed burger. Repeat for all four burgers.

Smash & Cook: Place the stuffed burgers on the hot grill or skillet. Immediately smash them down with a sturdy spatula (ideally one with a flat bottom) for about 10-15 seconds to create a good crust. Cook for about 3-4 minutes per side, or until the beef is cooked to your desired level of doneness (for well-done, ensure internal temperature reaches 160°F / 71°C) and the cheese inside is melted and bubbling.

Toast Buns: While the burgers are cooking, lightly butter or spray your hamburger buns with cooking spray. Place them cut-side down on the grill or skillet for a minute or two, or until lightly golden and toasted.

Assemble & Drizzle: Place the cooked double-decker patties on the bottom halves of the toasted hamburger buns. Drizzle a generous amount of ranch dressing over the top. Add your favorite optional toppings if desired (crisp lettuce, tomato, onion).

Serve & Enjoy! Cap with the top bun and serve hot immediately. Prepare for an epic burger experience with your Double-Decker Jalapeño Popper Smash Burger with Ranch Drizzle!

Tips for Success:

Hot Surface: A very hot cooking surface is essential for a good "smash" and crispy crust.

Don't Overwork Meat: Gentle handling of the ground

beef keeps the patties tender and juicy.

Thin Patties: Making thin patties is key for stacking and ensuring the burger cooks evenly.

Secure the Seal: Take time to firmly pinch the edges of the stacked patties together to prevent the filling from oozing out during cooking.

Smash Quickly: Smash the burger immediately after placing it on the hot surface to achieve that signature crispy crust.

Serving Suggestions and Pairings:

Fries or Tots: A side of crispy french fries or

These Totchos are My Favorite Party Food Hack:

Tater Tot Nachos for the Win! would be ideal.

Creamy Dips: For a party, consider having extra

This Crockpot Nacho Dip is the Reason I Never Have Leftovers for dipping fries or extra chips.

Other Cheesy Delights: If you love cheesy, savory goodness, you might also enjoy How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip.

Refreshing Drinks: A cold beer or a crisp lemonade would complement the richness of the burger.

DIRECTIONS

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14. **Smash : Quickly:** Smash the burger immediately after placing it on the hot surface to achieve that signature crispy crust.
15. **Serving Suggestions and Pairings:** This burger is a showstopper on its own, but it pairs perfectly with classic American comfort food sides.
16. **Fries or : Tots:** A side of crispy french fries or These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win! would be ideal.
17. **Creamy : Dips:** For a party, consider having extra This Crockpot Nacho Dip is the Reason I Never Have Leftovers for dipping fries or extra chips.
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19. **Refreshing : Drinks:** A cold beer or a crisp lemonade would complement the richness of the burger.
20. **Storage and Leftover Tips:** These Double-Decker Jalapeño Popper Smash Burgers are definitely best enjoyed fresh off the grill or skillet, while the patties are juicy and the cheese filling is molten. Assembled burgers do not store well due to the fillings. If you have leftover cooked patties (without the bun and toppings), store them in an airtight container in the refrigerator for up to 2-3 days. Reheat gently in a skillet or oven until warmed through.
21. **More Recipes You Will Love:** If you loved the bold flavors and comforting indulgence of this burger, you'll definitely want to try these other fantastic and crowd-pleasing recipes:
22. **These : Easy Cheesy Chicken Sliders with Marinara Garlic Butter**
23. **This : Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd**
24. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
25. **Final Thoughts: The Double-Decker Jalapeño Popper**

Smash Burger with Ranch Drizzle is a testament to how creative and incredibly delicious burgers can be. It's juicy, cheesy, spicy, and perfectly balanced with that cool ranch, making it an unforgettable meal that will leave you completely satisfied. Prepare to impress everyone at your next cookout with this show-stopping creation!

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

Original recipe: <https://chefmaniac.com/double-decker-jalapeno-popper-smash-burger-with-ranch-drizzle-an-epic-flavor-bomb/>