

Melted Cheddar Cheeseburger: Juicy Patty, Gooey Cheese & Perfect Bun

Melted Cheddar Cheeseburger: Your Juicy, Gooey, and Utterly Perfect Bite!



TIME
3-4 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 beef patty (approximately 6 oz, about 1/3 to 1/2 lb, 80/20 ground beef recommended)
- 2 slices cheddar cheese (sharp or mild, based on preference)
- 1 soft brioche bun
- 1 tablespoon mayonnaise or burger sauce (for bottom bun)
- 1 tablespoon ketchup (for top bun)
- ... cup finely chopped onions (white or red onion)
- Salt and pepper to taste

Swaps and Notes:

Beef Patty: Use good quality ground beef, 80/20 fat content is recommended for juicy burgers. You can make your own patty or use a store-bought one. For flavor, consider seasoning your patty with my Best Burger Seasoning!

Cheddar Cheese: Sharp cheddar adds a great tangy flavor, while mild cheddar is creamier. Other good melting cheeses include American, Monterey Jack, or Provolone.

Brioche Bun: A soft, slightly sweet brioche bun toasts beautifully and holds up well to the juicy patty. Potato rolls, challah buns, or classic white burger buns also work.

Condiments: Mayonnaise (or a specialty burger sauce) and ketchup are classic. Feel free to add mustard, pickles, or extra toppings.

Onions: Finely chopped raw onions add a fresh,

pungent crunch. You can also caramelize them in a separate pan for a sweeter flavor.

Lettuce/Tomato (Optional): Classic burger additions like shredded lettuce or a slice of ripe tomato would be great.

Instructions:

Cook the Burger Patty: Heat a large skillet (cast iron or a heavy-bottomed frying pan) or grill over medium-high heat. Season the beef patty generously with salt and pepper on both sides. Place the seasoned patty in the hot skillet/grill. Cook for 3-4 minutes per side for medium doneness, or longer for your desired level of doneness (e.g., 160°F/71°C internal temperature for well-done). Avoid pressing down on the patty, as this squeezes out juices.

In the last minute of cooking, place the 2 slices of cheddar cheese on top of the patty. If using a skillet, cover the skillet with a lid or a metal dome to help the cheese melt quickly and evenly. If on a grill, you can use a foil tent.

Toast the Bun: While the patty is cooking and the cheese is melting, slice the brioche bun in half horizontally. Toast it lightly on a separate dry pan or on the grill until it's golden brown and slightly crispy.

Assemble the Burger: On the bottom half of the toasted brioche bun, spread a generous amount of mayonnaise or burger sauce.

On the top half of the toasted bun, spread ketchup.

Carefully place the cooked burger patty with its melted cheddar cheese directly onto the bottom bun.

Sprinkle the finely chopped onions on top of the melted cheese.

Place the top bun on top to complete the burger.

Serve: Serve your mouthwatering cheeseburger immediately with a side of crispy fries (like my Loaded French Fries with Cheese, Bacon, and BBQ Sauce) or your favorite dipping sauce! Enjoy this ultimate comfort meal!

Tips for Success:

Hot Pan, Good Sear: Start with a hot skillet or grill to get a great crust on your burger patty.

Don't Overcook: Cook the burger to your desired doneness, but avoid overcooking to keep it juicy. Use a meat thermometer for accuracy.

Melt Cheese Properly: Covering the patty for the last minute of cooking creates steam, ensuring the cheese melts quickly and evenly.

Toast Buns: Toasted buns prevent sogginess and add a delightful texture.

Generous Seasoning: Season the patty well with salt and pepper on both sides before cooking.

Freshly Chopped Onion: Fine dice the onion for a

pleasant crunch and even flavor distribution.

Serving Suggestions and Pairings:

A classic lunch or dinner.

A casual backyard barbecue.

A satisfying weeknight meal.

DIRECTIONS

1. Making a : Melted Cheddar Cheeseburger is quick and straightforward, perfect for a satisfying meal!
2. Cook the : Burger Patty: Heat a large skillet (cast iron or a heavy-bottomed frying pan) or grill over medium-high heat. Season the beef patty generously with salt and pepper on both sides. Place the seasoned patty in the hot skillet/grill. Cook for 3-4 minutes per side for medium doneness, or longer for your desired level of doneness (e.g., 160°F/71°C internal temperature for well-done). Avoid pressing down on the patty, as this squeezes out juices.
3. In the last minute of cooking, place the 2 slices of cheddar cheese on top of the patty. If using a skillet, cover the skillet with a lid or a metal dome to help the cheese melt quickly and evenly. If on a grill, you can use a foil tent.
4. Toast the : Bun: While the patty is cooking and the cheese is melting, slice the brioche bun in half horizontally. Toast it lightly on a separate dry pan or on the grill until it's golden brown and slightly crispy.
5. Assemble the : Burger: On the bottom half of the toasted brioche bun, spread a generous amount of mayonnaise or burger sauce.
6. On the top half of the toasted bun, spread ketchup.
7. Carefully place the cooked burger patty with its melted cheddar cheese directly onto the bottom bun.
8. Sprinkle the finely chopped onions on top of the melted cheese.
9. Place the top bun on top to complete the burger.

10. **Serve:** Serve your mouthwatering cheeseburger immediately with a side of crispy fries (like my Loaded French Fries with Cheese, Bacon, and BBQ Sauce) or your favorite dipping sauce! Enjoy this ultimate comfort meal!
11. **Tips for Success: Hot Pan, Good Sear:** Start with a hot skillet or grill to get a great crust on your burger patty.
12. **Don't : Overcook:** Cook the burger to your desired doneness, but avoid overcooking to keep it juicy. Use a meat thermometer for accuracy.
13. **Melt : Cheese Properly:** Covering the patty for the last minute of cooking creates steam, ensuring the cheese melts quickly and evenly.
14. **Toast : Buns:** Toasted buns prevent sogginess and add a delightful texture.
15. **Generous : Seasoning:** Season the patty well with salt and pepper on both sides before cooking.
16. **Freshly : Chopped Onion:** Fine dice the onion for a pleasant crunch and even flavor distribution.
17. **Serving Suggestions and Pairings:** This Melted Cheddar Cheeseburger is a complete meal on its own, perfect for:
 18. A classic lunch or dinner.
 19. A casual backyard barbecue.
 20. A satisfying weeknight meal.
 21. Pair it with classic burger sides:
 22. Crispy : French fries or onion rings.
 23. A side of ketchup, mustard, pickles, or your favorite burger sauce.
 24. A light green salad to balance the richness.
 25. A cold soda, beer, or milkshake.

SWAPS & NOTES

Beef Patty: Use good quality ground beef, 80/20 fat content is recommended for juicy burgers.

You can make your own patty or use a store-bought one.

For flavor, consider seasoning your patty with my Best Burger Seasoning!

Cheddar Cheese: Sharp cheddar adds a great tangy flavor, while mild cheddar is creamier.

TIPS FOR SUCCESS

Hot Pan, Good Sear: Start with a hot skillet or grill to get a great crust on your burger patty.

Don't Overcook: Cook the burger to your desired doneness, but avoid overcooking to keep it juicy.

Use a meat thermometer for accuracy.

Melt Cheese Properly: Covering the patty for the last minute of cooking creates steam, ensuring the cheese melts quickly and evenly.

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

Original recipe: <https://chefmaniac.com/melted-cheddar-cheeseburger-juicy-patty-goey-cheese-perfect-bun/>