

The Ultimate Juicy Ranch Burgers for Your Next Cookout

Say goodbye to boring burgers forever! These



TIME
4-6 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 1/2 lbs ground chuck (80/20 fat ratio recommended)
3 tablespoons sour cream
2 tablespoons dry ranch dressing mix
1/3 cup cooked and crumbled bacon
1 cup shredded sharp cheddar cheese
6 hamburger buns
Optional Toppings: Lettuce, tomato, onion, pickles, mustard, mayo

DIRECTIONS

- 1. Prepare the : Patties:** In a large bowl, gently combine the ground chuck, sour cream, dry ranch dressing mix, crumbled bacon, and shredded cheddar cheese. Use your hands to mix just until everything is combined. Do not overwork the meat, as this can make the burgers tough.
- 2. Shape the : Burgers:** Divide the mixture into 6 equal portions and form them into patties, about 3/4-inch thick. Press a small dimple into the center of each patty with your thumb. This simple trick helps the burgers cook evenly and prevents them from puffing up into a ball.
- 3. Cook:** Preheat your grill or a large skillet over medium-high heat. Cook the patties for 4-6 minutes per side, or until they reach your desired level of doneness. An instant-read thermometer should register 160°F for a well-done burger.
- 4. Rest:** Once the burgers are cooked, let them rest for 5 minutes before serving. This allows the juices to redistribute throughout the patty, ensuring a juicy, flavorful burger.
- 5. Assemble and : Serve:** Serve the burgers on toasted buns with your favorite toppings. A simple combination of lettuce, tomato, and onion is all you need, but feel free to add mustard or mayo if you like.

SWAPS & NOTES

Ground Beef: I recommend using ground chuck with an 80/20 fat ratio.

The fat is what keeps these burgers so incredibly juicy.

You can use a leaner blend, but they might be a little drier.

Sour Cream: Greek yogurt is an excellent substitute for sour cream.

TIPS FOR SUCCESS

Don't Press the Burgers: Avoid pressing down on the burgers with a spatula while they cook.

This squeezes out all the delicious, flavorful juices and can make them dry.

Toast the Buns: Toasting the buns on the grill or in a dry skillet for the last minute of cooking adds a great texture and prevents the buns from getting soggy.

Keep It Gentle: Be gentle when mixing and forming the patties.

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

Original recipe: <https://chefmaniac.com/the-ultimate-juicy-ranch-burgers-for-your-next-cookout/>