

Crispy Stuffed Bacon Cheeseburger Onion Rings Recipe (Step-by-Step)

The Ultimate Bacon Cheeseburger Onion Rings: A Game-Day Masterpiece



OVEN
425°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Onion Rings:

2 large yellow onions: Look for the biggest ones you can find to ensure plenty of room for stuffing.

1 $\frac{1}{2}$ cups all-purpose flour: The base of our breading.

Spices: Paprika, garlic powder, salt, and black pepper.

1 $\frac{1}{2}$ cups buttermilk: This provides the "glue" and a slight tang.

2 cups seasoned breadcrumbs: Panko is a great alternative for maximum crunch.

Vegetable oil: For frying.

The Cheeseburger Filling:

1 pound ground beef: I recommend an 80/20 blend for flavor and moisture.

Seasonings: Salt, black pepper, smoked paprika, and onion powder.

1 tablespoon Worcestershire sauce: This adds that deep, savory "umami" flavor.

The Bacon & Cheese:

8 slices bacon: Cooked until crisp and crumbled.

1 $\frac{1}{2}$ cups sharp cheddar cheese: Freshly shredded melts better than the bagged stuff.

Optional: American cheese slices for that classic, gooey burger melt.

DIRECTIONS

- 1.** Prepare the Onions: Peel your onions and slice them into thick rings, roughly $\frac{3}{4}$ inch wide. Carefully separate them. For this recipe, we are looking for "couples"-a large ring and a slightly smaller ring that fits inside it with about a $\frac{1}{4}$ -inch gap between them.
- 2.** Cook the Filling: In a skillet over medium-high heat, brown your ground beef. This is where the flavor happens! Add your salt, pepper, smoked paprika, onion powder, and Worcestershire sauce. Once cooked through, remove from heat. Pro Tip: Let the beef cool for a few minutes before stuffing; it makes the assembly much easier.
- 3.** The Assembly: Place a large ring on a flat surface and nest the smaller ring inside. Carefully spoon the beef mixture into the gap. Top with your crumbled bacon and then press the shredded cheddar into the top. You want to pack it relatively tightly so it doesn't fall out during the dredging process.
- 4.** The Breaded Coating: Set up your three bowls: flour/spices, buttermilk, and breadcrumbs.
- 5.** Dredge the stuffed ring in the flour.
- 6.** Submerge in buttermilk.
- 7.** Coat thoroughly in breadcrumbs. Repeat the buttermilk and breadcrumb steps for a double-coating. This creates a reinforced "wall" that keeps the cheese from leaking out into the oil.
- 8.** The Fry: Heat your oil to 350°F. Fry the rings in batches-don't crowd the pot or the temperature will drop. Fry for 3-4 minutes per side until they reach a beautiful mahogany gold. Drain on paper towels

immediately.

SWAPS & NOTES

The Beef: You can swap the ground beef for ground turkey or even a plant-based meat substitute if you prefer.

Just ensure you drain any excess liquid so the rings don't get soggy.

The Cheese: While sharp cheddar is my go-to, Pepper Jack works beautifully if you want a spicy kick.

Frying: If you want to skip the oil, you can bake these at 425°F (220°C) for about 20 minutes, though you won't get quite the same golden "shatter" on the crust.

TIPS FOR SUCCESS

Chill Before Frying: If you have time, pop the breaded rings in the freezer for 10-15 minutes before frying.

This "sets" the breading and helps them hold their shape.

Don't Skimp on the Double Coating: The double-dip in buttermilk and breadcrumbs is the secret to keeping the cheeseburger filling inside the ring.

If the oil is too cold, the rings will be greasy; too hot, and the outside burns before the cheese melts.

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

Original recipe: <https://chefmaniac.com/crispy-stuffed-bacon-cheeseburger-onion-rings-recipe-step-by-step/>