

## The Double Cheeseburger That Ends All Debates: Yes, You Can Make It Better at Home

If you ask me, few things in life hit quite like a



**TIME**  
**15 mins**

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**ChefManiac**

### INGREDIENTS

1 lb ground beef (80% lean for best results)  
4 slices cheddar cheese (or your favorite melt-friendly cheese)  
2 medium onions, thinly sliced  
2 tbsp olive oil (for caramelizing onions)  
4 soft hamburger buns (brioche, potato, or classic white all work)  
1 tbsp butter (for toasting buns)  
Salt & pepper, to taste  
Optional: ketchup, mustard, pickles, or your favorite burger extras

### DIRECTIONS

- 1.** Caramelize the Onions: I start by heating olive oil in a skillet over medium heat. Once hot, I toss in the sliced onions and a pinch of salt. Then I let them cook slow and low, stirring every few minutes for about 10-12 minutes, until they turn soft, golden, and slightly jammy. Once they're perfect, I set them aside-try not to eat half of them straight from the pan.
- 2.** Pro tip: If they start to stick or brown too quickly, a splash of water or a tiny bit of sugar helps them along.
- 3.** Form the Patties: I divide the ground beef into 4 equal balls, then gently press them into flat patties, about 3/4-inch thick. Pressing a slight indent in the center of each patty helps them cook evenly without puffing up like meatballs. I season both sides generously with salt and pepper-simple, but essential.
- 4.** Cook the Patties: I heat a skillet or grill pan over medium-high heat and add the patties. They cook for 3-4 minutes per side, getting a good sear before flipping. I don't press them down-they're juicy enough without that griddle smash.
- 5.** During the last minute of cooking, I place a slice of cheddar on each patty and cover the pan lightly with a lid to melt the cheese. Goopy is the goal.
- 6.** Toast the Buns: While the patties finish, I melt butter in a separate pan and place the buns cut-side-down to toast until golden and crisp-about 1-2 minutes. This step adds flavor and prevents the bottom bun from getting soggy. Always worth the extra minute.

7. Assemble Like a Pro: Here's how I build it:
8. Bottom bun
9. First cheeseburger patty
10. A generous spoonful of caramelized onions
11. Second cheeseburger patty
12. More cheese if I'm feeling it
13. Top bun
14. I give it a gentle press so everything settles into place-and the moment you cut into it, that melted cheese and onion-laced juice oozes out just right.

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

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