

Juicy Beef, Melty Cheese, and Sweet Caramelized Onions Make This Burger a Showstopper

that feels more like a bistro dish than a backyard snack.



TIME
15 min

TEMP
140°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb ground beef (80% lean for the best flavor and moisture)
4 sesame seed burger buns
4 slices of cheese (Cheddar, Swiss, or American)
1 medium onion, thinly sliced
2 tbsp olive oil
Salt and freshly ground black pepper, to taste
1 tbsp butter, for toasting buns
... cup creamy burger sauce or aioli (store-bought or homemade)
Optional toppings: lettuce, tomato, pickles, bacon, etc.

DIRECTIONS

- 1.** Caramelize the Onions: I start by heating olive oil in a skillet over medium heat. Once hot, I add the thinly sliced onion and stir occasionally, letting it slowly turn soft and golden brown. This takes about 10-12 minutes, and it's worth every second.
- 2.** Tip: Add a pinch of salt and a splash of water if the pan gets too dry-it helps the onions cook down without burning.
- 3.** Once they're beautifully caramelized, I take them off the heat and set them aside.
- 4.** Form and Season the Patties: I divide the ground beef into 4 equal portions and gently shape them into round patties. I make a slight indent in the center of each patty with my thumb to prevent them from puffing up while they cook.
- 5.** Then I season both sides with a generous pinch of salt and black pepper.
- 6.** Cook the Patties: In a preheated grill or cast iron skillet over medium-high heat, I cook the patties for about 4-5 minutes per side, depending on thickness and how done you like your burgers.
- 7.** During the last minute of cooking, I top each patty with a slice of cheese and cover the pan to help it melt faster. Cheddar gives that classic flavor, but I've also used Swiss and even pepper jack for a spicy twist.
- 8.** Toast the Buns: In a separate skillet, I melt butter over medium heat and place the buns cut-side down. I toast them until they're golden and crispy on the inside-it only takes a couple of minutes and makes a huge difference in texture and flavor.

9. Assemble the Burgers: Time to build.
10. On the bottom bun, I spread a good layer of creamy burger sauce or garlic aioli.
11. I add the cheeseburger patty, hot off the grill.
12. Next, a spoonful of those rich caramelized onions-don't be shy here.
13. Optional extras like lettuce, sliced tomato, or crisp bacon go on next, depending on my mood.
14. I crown it all with the top bun, press it lightly, and boom-burger perfection.
15. Serve and Enjoy: I like to slice the burger in half for that dramatic cross-section reveal. Then it's straight to the table with a pile of fries, sweet potato wedges, or even a simple green salad on the side.

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

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