

Jalapeño Bacon Jam Cheeseburger

Prep: 10 minutes • Cook: 15 minutes

A flame-kissed cheeseburger stacked with sharp cheddar, crispy bacon, blistered jalapeño coins, and sticky-sweet Whiskey Onion Bacon Jam for a smoky, sweet, savory, and spicy bite.

Ingredients

- 2 pounds ground beef (formed into eight 1/4-pound patties about 1/4-inch thick)
- 2 tablespoons Hey Grill Hey Beef Rub
- 12 slices bacon
- 4 jalapeños (sliced into coins)
- 8 slices sharp cheddar cheese
- 1 cup whiskey onion bacon jam
- 8 hamburger buns

Instructions

1. Preheat a charcoal grill to high heat (about 400–450°F); set up two zones if desired for searing and gentle finishing.
2. Grill the bacon and whole jalapeños on the grates with the lid closed for 10–12 minutes, flipping occasionally, until the bacon is crisp and the jalapeños are blistered all around; remove and set aside.
3. Form the ground beef into eight 1/4-pound patties about 1/4 inch thick and roughly 1/2 inch wider than the buns; season liberally on all sides with Beef Rub.
4. Grill the patties over high heat for 2–3 minutes per side, flipping occasionally, until they develop a good crust and reach your desired doneness. While patties cook, slice the jalapeños into coins and cut the bacon slices in half.
5. Add a slice of sharp cheddar to each patty during the last couple of minutes to melt; toast the hamburger buns on the grill.
6. Assemble the burgers: spread about 1 tablespoon whiskey onion bacon jam on the bottom bun, add a cheesy patty, top with 2–3 jalapeño coins and a few pieces of bacon, then cap with the top bun and serve.

Tags: Beef, Burgers, Grilling, Spicy, Bacon, Cheesy
