

May 2025 TV —The Tastiest Burger Recipes

Explore these delicious beef burger recipes or get inspired to create your own. After all, as long it's a beef burger on the grill, you really can't go wrong.

French Onion Open-Faced Burgers

This burger uses a French-style cooking technique to baste patties in butter, thyme and garlic. They are served open-faced on a brioche bun and topped with Gruyere cheese, caramelized onions and peppercorn sauce.

Total Recipe Time: 60 minutes

Makes 4 servings

- 1 pound Ground Beef (80% lean or leaner)
- Salt and pepper, to taste
- 1/4 cup butter, divided
- 4 brioche sandwich buns, bottoms removed and toasted, tops cut into 1/2-inch pieces
- 3 sprigs fresh thyme
- 2 cloves garlic, crushed
- 3/4 cup shredded Gruyere cheese (about 12 ounces)

Caramelized Onions

- 2 tablespoons butter
- 1 small Spanish onion, thinly sliced
- 1 cup water
- 1/2 cup sherry or vegetable broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon low-sodium beef base
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

Peppercorn Sauce

- 3 tablespoons butter
- 1/2 cup shallots
- 2 tablespoons brandy
- 1/2 cup dry red wine
- 1/2 cup demi-glace
- 1 tablespoon Dijon-style mustard
- 1 tablespoon whole green peppercorns or peppercorn medley
- 1-1/2 teaspoons ground black pepper
- 1 teaspoon Worcestershire sauce
- 1/2 cup heavy cream

1. To prepare caramelized onions, melt 2 tablespoons butter in large saucepan over medium heat. Add onion, water, sherry, Worcestershire sauce, beef base, salt and pepper. Cook 10 to 15 minutes, stirring occasionally, or until onions are tender and browned. Set aside.
2. Meanwhile, in a second saucepan prepare peppercorn sauce. Melt 2 tablespoons butter over medium heat; add shallots, cook and stir 1 to 2 minutes or until tender. Add brandy; cook 1 to 2 minutes or until alcohol burns off. Add wine; cook until liquid is reduced by half.
3. Add demi-glace, mustard, whole peppercorns, ground pepper, Worcestershire sauce and heavy cream. Cook 2 minutes or until sauce thickens slightly. Remove from heat, swirl in remaining tablespoon of butter. Set aside and keep warm.
4. Combine Ground Beef, salt and pepper in large bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch thick patties. Set aside.
5. Heat cast-iron skillet over medium heat until hot. Place patties in skillet; cook 2 to 3 minutes on each side, turning occasionally. Add 2 tablespoons butter, thyme and garlic to skillet. Baste patties until an instant-read



thermometer inserted horizontally into center registers 160°. Remove patties from skillet; set aside. Remove and discard thyme and garlic.

6. Add remaining 2 tablespoons butter and brioche pieces to skillet. Toast 3 to 5 minutes or until crisp and browned.
7. To serve, place beef patties on bottom buns. Top each with Gruyere cheese, caramelized onions and croutons. Drizzle with peppercorn sauce. **Cook's Tip:** *If desired, place under broiler to melt and caramelize cheese.*

Nutrition information per serving, 1 topped burger: 700 Calories; 423 Calories from fat; 47g Total Fat (24.4 g Saturated Fat; 1.5 g Trans Fat; 1.7 g Polyunsaturated Fat; 15 g Monounsaturated Fat;) 175 mg Cholesterol; 1573 mg Sodium; 30 g Total Carbohydrate; 2.3 g Dietary Fiber; 7.7 g Total Sugars; 35 g Protein; 2.3 g Added Sugars; 287.5 mg Calcium; 3.5 mg Iron; 538 mg Potassium; 0.2 mcg Vitamin D; 0.6 mg Riboflavin; 8.8 mg NE Niacin; 0.4 mg Vitamin B₆; 2.8 mcg Vitamin B₁₂; 340 mg Phosphorus; 6.3 mg Zinc; 22.1 mcg Selenium; 82.7 mg Choline.

Barbecue Chipotle Burgers

Whip up your own beer-based barbecue sauce, then slather it on a perfectly prepared Ground Beef patty. Serve it all up in a “bun” of delicious Texas Toast.

Total Recipe Time: 30 minutes

Makes 4 servings

- 1 pound Ground Beef (93% lean or leaner)
- 1/2 cup beer
- 2 tablespoons brown sugar
- 2 tablespoons ketchup
- 1 tablespoon minced chipotle peppers in adobo sauce
- 1 tablespoon Worcestershire sauce
- 4 slices frozen Texas Toast
- 2 spears pickled okra, sliced



1. To prepare barbecue sauce, combine beer, brown sugar, ketchup, chipotle peppers and Worcestershire sauce in saucepan; bring to a boil. Simmer 8 to 10 minutes until sauce is thickened; set aside.
2. Lightly shape Ground Beef into four 1/2-inch thick patties. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, covered, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.

Cook's Tip: *Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.*

3. Meanwhile, prepare Texas Toast according to package directions. Cut each piece of toast in half.

Cook's Tip: *Fresh Texas toast, buttered, may be used instead of frozen product.*

4. For each sandwich, spread 1 tablespoon barbecue sauce over one toast half. Top with burger, another tablespoon sauce and okra slices. Close sandwich.

Cook's Tip: *Dill pickle chips or pickled jalapeño peppers may be substituted for pickled okra.*

Nutrition information per serving using 93% lean ground beef: 382 Calories; 144 Calories from fat; 16g Total Fat (6.3 g Saturated Fat; 0.1 g Trans Fat; 0.3 g Polyunsaturated Fat; 3.3 g Monounsaturated Fat;) 84 mg Cholesterol; 454 mg Sodium; 32 g Total Carbohydrate; 1 g Dietary Fiber; 10.2 g Total Sugars; 29 g Protein; 8.2 g Added Sugars; 33.4 mg Calcium; 3.9 mg Iron; 480 mg Potassium; 0 mcg Vitamin D; 0.2 mg Riboflavin; 6.6 mg NE Niacin; 0.4 mg Vitamin B₆; 2.8 mcg Vitamin B₁₂; 236 mg Phosphorus; 6.5 mg Zinc; 21.3 mcg Selenium; 99.8 mg Choline.

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Old South Burgers with Peach Compote

Looking for a fresh new way to serve burgers? This burger recipe layers on a flavorful peach compote that's sure to please.

Total Recipe Time: 30 minutes; Makes 4 servings

- 1 pound Ground Beef (93% lean or leaner)
- 1 cup diced peaches, fresh or frozen
- 1 cup diced sweet onion
- 1 cup Budweiser beer
- 1/4 cup packed brown sugar
- 2 teaspoons chopped fresh rosemary
- 1/4 cup goat cheese
- 4 pre-baked biscuits, split



1. To prepare peach compote, heat large skillet over medium heat until hot. Add peaches and onion; cook and stir until lightly browned about 5 minutes. Add beer, brown sugar and rosemary; bring to a boil. Cook until peaches and onion are soft and liquid is almost gone, 13 to 15 minutes; keep warm.
2. Lightly shape ground beef into four 1/2-inch patties. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, covered, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.
3. Evenly spread goat cheese on bottom half of each biscuit; top with burgers. Evenly spoon peach compote over burgers. Close sandwiches.

Nutrition information per serving: 475 Calories; 180 Calories from fat; 20g Total Fat (8 g Saturated Fat; 4 g Monounsaturated Fat;) 81 mg Cholesterol; 704 mg Sodium; 42 g Total Carbohydrate; 2 g Dietary Fiber; 30 g Protein; 4.3 mg Iron; 5.4 mg NE Niacin; 0.4 mg Vitamin B₆; 2.2 mcg Vitamin B₁₂; 5.7 mg Zinc; 19 mcg Selenium; 79.3 mg Choline.

Grillo's Pickles® & King's Hawaiian Beef & Queso Sliders

Just when you thought Beef and Queso Sliders couldn't get any better, this recipe raises the stakes with Grillo's Pickles® and King Hawaiian Pretzel buns.

Total Recipe Time: 35 minutes; Makes 8 servings

- 1 pound 93% Lean Ground Beef
- 8 Kings Hawaiian Pretzel Buns
- 1/4 cup dry breadcrumbs
- 1/3 cup heavy cream
- 1/3 cup light beer
- 2 ounces cream cheese
- 1 cup shredded Cheddar cheese
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon granulated garlic
- 1/4 cup pickled jalapeno pepper slices
- 8 red onion slices
- 8 Grillo's Pickles® Classic Dill Chips



1. Combine Ground Beef, bread crumbs, garlic, salt and pepper in large bowl, mixing lightly but thoroughly. Lightly shape into eight 1/2-inch thick mini-patties.
2. In a small pot over medium heat combine cream cheese, beer, shredded cheese, and heavy cream. Wisk mixture until smooth and all the cheese is melted about 10 minutes. Reduce heat to low and keep warm till ready to serve.
3. Place patties on grill over medium, ash-covered coals. Grill, covered, 8 to 9 minutes (over medium heat on preheated gas grill, 9 to 10 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.

4. Place burgers on top of 8 slider buns. Top with pickles, 1 slice of red onion, 2 jalapenos and 2 Tbsp. beer cheese.

Nutrition information per serving, 8: 320 Calories; 153 Calories from fat; 17g Total Fat (8.8 g Saturated Fat; 0.3 g Trans Fat; 0.7 g Polyunsaturated Fat; 4.4 g Monounsaturated Fat;) 79 mg Cholesterol; 892 mg Sodium; 22 g Total Carbohydrate; 0.6 g Dietary Fiber; 6.5 g Total Sugars; 19 g Protein; 5 g Added Sugars; 159.3 mg Calcium; 2.4 mg Iron; 289 mg Potassium; 0.2 mcg Vitamin D; 0.2 mg Riboflavin; 2.8 mg NE Niacin; 0.2 mg Vitamin B₆; 1.3 mcg Vitamin B₁₂; 176 mg Phosphorus; 3.4 mg Zinc; 15 mcg Selenium; 44.6 mg Choline.

Mushroom Swiss Burger with Jalapeno Aioli

Be the master of the grill with this mushroom Swiss burger recipe topped with a jalapeño aioli. Complete the meal with a side of grilled zucchini fries.

Recipe time: 60 minutes; Makes 4 servings

- 1 pound Ground Beef (93% lean)
- 2 teaspoons steak seasoning blend
- 1 tablespoon olive oil
- 5 oz. sliced baby portobello mushrooms
- 4 Swiss cheese slices
- 4 hamburger buns, split
- 4 lettuce leaves
- 4 tomato slices

Jalapeño Aioli:

- 2 jalapeño peppers
- 1/2 cup light mayonnaise
- 1 teaspoon fresh lime juice
- 1/4 teaspoon kosher salt

Zucchini Fries:

- 3 medium zucchini
- 1 tablespoon olive oil
- 2 teaspoons steak seasoning blend



1. Combine Ground Beef and 2 teaspoons steak seasoning in large bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch-thick patties. Set aside.
2. Heat sauté pan over medium until hot. Add olive oil and mushrooms. Cook over medium heat for 4 to 5 minutes stirring occasionally. Remove from heat and set aside.
3. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.
4. **ZUCCHINI FRIES:** Cut zucchini in half and again lengthwise, then cut in 4-inch strips and place into a medium sized bowl. Coat zucchini with 1 tablespoon olive oil, 2 teaspoons steak seasoning and toss. Place zucchini on the grill and cook for 4 to 6 minutes turning occasionally. Once soft, remove from grill and set aside.
5. **JALAPEÑO AIOLI:** Place jalapeños on grid over medium, ash-covered coals. Grill for 5 to 6 minutes (over medium heat on preheated gas grill). Remove from grill and let cool. Once cool remove the stem and seeds, dice into ¼-inch cubes. In a medium size bowl, combine grilled jalapeño, mayonnaise, lime juice, and salt. Store in refrigerator until ready to use.
6. About 2 minutes before burgers are done, place buns, cut sides down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with a cheese slice.
7. Line top bun with 1-2 tablespoons of Aioli mixture, lettuce, and tomato. Top each burger with mushrooms and place them on bottom buns. Close the sandwiches and serve with zucchini fries.

Nutrition information per serving, 1 burger: 495 Calories; 247.5 Calories from fat; 27.5g Total Fat (10 g Saturated Fat; 0.3 g Trans Fat; 5.1 g Polyunsaturated Fat; 9.8 g Monounsaturated Fat;) 104 mg Cholesterol; 738 mg Sodium; 27 g Total Carbohydrate; 1.9 g Dietary Fiber; 5.4 g Total Sugars; 36 g Protein; 0 g Added Sugars; 343 mg Calcium; 4.6 mg Iron; 727 mg Potassium; 0.1 mcg Vitamin D; 0.5 mg Riboflavin; 5.9 mg NE Niacin; 0.5 mg Vitamin B₆; 3.1 mcg Vitamin B₁₂; 449 mg Phosphorus; 7.4 mg Zinc; 45.6 mcg Selenium; 98.8 mg Choline.