

Whiskey Glazed Blue Cheese Burgers

Burgers

These blue cheese burgers are brushed with a homemade whiskey glaze, topped with Irish cheese, and smothered in Guinness caramelized onions!

Prep Time	Cook Time	Total Time
35 mins	15 mins	50 mins

★★★★★
5 from 6 votes



Servings: 4 servings Author: The Chunky Chef

Ingredients

- BURGERS:
 - 2 lbs angus ground beef or ground brisket works really well too
 - 3/4 tsp dried minced onion
 - Salt and pepper to taste
 - 1 Tbsp Crumbled blue cheese about 4 worth
 - 4 pretzel buns toasted
 - Handful of arugula lettuce
- Slices of Dubliner cheese (or white cheddar Gruyere or sharp cheddar)
- WHISKEY GLAZE:
 - 1/4 cup Jameson whiskey or any good quality whiskey
 - 1/4 cup ketchup
 - 2 Tbsp low sodium soy sauce
 - 2 Tbsp honey
 - 1 tsp dijon mustard or 1/2 tsp mustard powder
 - 1 tsp Worcestershire sauce
 - 1/4 tsp garlic powder
 - dash of hot sauce
 - black pepper to taste
- GUINNESS CARAMELIZED ONIONS:
 - 2 yellow onions peeled and sliced thinly
 - 1 1/2 Tbsp butter
 - 1 cup Guinness beer
 - 1/4 tsp dried thyme
 - salt and pepper to taste

Instructions

1. **MAKE THE ONIONS:**
2. Heat butter in a large skillet over MED heat. Add sliced onions and stir to coat in melted butter. Sprinkle in salt, pepper, and thyme and stir to combine. Sauté, stirring occasionally, for about 7-10 minutes, until onions are soft and golden brown at the edges.
3. Pour in half the Guinness, cover, and cook until liquid is about 3/4 of the way evaporated. Repeat with remaining Guinness. This time, cook until liquid is nearly all evaporated. Remove onions from pan and set aside.
4. **MAKE THE GLAZE:**
5. To a small saucepan, add whiskey and bring to a low boil. Continue to boil for about 2 minutes, then add remaining glaze ingredients and whisk to combine.
6. Reduce heat to LOW and simmer for 5-7 minutes, until glaze is slightly thickened.
7. Remove from heat and set aside.
8. **MAKE THE BURGERS:**
9. To a large mixing bowl, add ground beef, salt, pepper, and dried minced onion. Use your hands to mix it all together. Separate the meat mixture into 4 equal portions.
10. Shape meat into flattened balls, place about 1 Tbsp blue cheese crumbles in the center of the ball and push into the ball. Mold the meat around the cheese and form into a patty.
11. Heat a large cast iron skillet or grill pan over MED heat. Drizzle a bit of olive oil in the pan. Cook burgers about 6 minutes per side, or until desired doneness. The last minute of cooking, brush burgers with prepared whiskey glaze and place a slice of cheese on the burgers, then cover pan loosely with foil.
12. Remove burgers to a plate and cover with foil for 3 minutes.
13. **TO SERVE:**
14. Line bottom bun with arugula lettuce, then top with burger. Place a generous helping of caramelized onions on top of the burger, then drizzle with additional glaze. Top with top bun and enjoy!

Cheese Stuffed Burger (Juicy Lucy)

Not your average cheeseburger, this burger is stuffed with caramelized onions and plenty of buttery sharp cheddar cheese!



Prep Time
20 mins

Cook Time
15 mins

Total Time
35 mins



4.8 from 10 votes

Course: Main Course Cuisine: American Servings: 4 burgers

Ingredients

- 8 slices thick-cut bacon
- 1 medium sweet yellow onion, sliced or diced
- 1 1/2 lbs ground beef (75 or 80% lean)
- 1 cup sharp cheddar cheese, shredded (Tillamook is my favorite brand)
- 1/4 tsp kosher salt
- 1/4 tsp black pepper
- drizzle of olive oil
- 1/2 Tbsp butter
- your favorite all natural barbecue sauce
- 4 hamburger buns, toasted (potato, sesame seed, brioche, etc)

Instructions

1. To a large skillet, add bacon strips and heat over MED-LOW heat. Cook until bacon is cooked to your desired crispness, then transfer bacon to a paper-

towel lined plate to cool. Drain all but about a tablespoon of the bacon grease, reserving that last Tbsp in the pan.

2. Increase heat under the same skillet to MED heat. Add sliced onion and cook 8-10 minutes, or until golden brown. Remove onions to a plate, and turn off heat.

3. Divide the beef into 8 equal portions and shape into balls. On a flat surface, lay down a sheet of wax paper and top with a ball of ground beef. Top with another sheet of wax paper and use a flat bottomed pan to press the meat into 1/4-1/2 inch patties. Repeat with remaining patties.

4. To one of the thin patties, top with 1/8 cup cheddar cheese, a tablespoon or two of the onions, and another 1/8 cup cheese. Leave a border around the patty. Top with another thin patty, pressing the edges of the top and bottom patty together to seal well. Shape into a thick burger patty. *See recipe notes section below for a video instruction link to this part*

5. Double check burger to make sure there are no holes, then season well with salt and pepper.

6. In the same skillet, add a drizzle of olive oil and the butter and heat over MED heat. Add burgers to pan (I like to cook 2 burgers at a time to make sure I have room to flip them carefully), and cook approximately 8 minutes, until burgers are brown up the sides. Use a wide spatula and carefully flip burger to the other side and cook another 5 minutes or so, until golden brown.

TO ASSEMBLE

1. Add bbq sauce and bacon to the bottom bun, top with burger, top with additional caramelized onions and a drizzle of more bbq sauce. Top with the top bun and enjoy!

Notes

For a video instruction on shaping the patties, here are two links that are helpful.

L7BurgerBar.com (I love the additional step of folding up the bottom patty here)

<https://www.chowhound.com/recipes/juicy-lucy-burger-aka-jucy-lucy-29721>