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3 Must-Try Burger Recipes: An American Trifecta

Meet these three irresistible burger recipes made with ingredients and toppings that are American classics. Go traditional. Go big and bold, or go somewhere in between. They're all amazing.

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If America had an official food, chances are good that it would be a burger. Especially if it included ingredients and toppings that are American standards. Think Frito pie, barbecue sauce and, of course, American cheese. Check out these recipes—the traditional, the new classic and the loaded-to-the-max version—that represent the trifecta of American burgers.

1. The All-American Burger

Grilled All-American Cheeseburger

The classic All-American burger will never disappoint, especially when grilled with melted American cheese and eaten on a beautiful day. We probably don't need to provide a recipe for this traditional burger made with American cheese, lettuce, tomato, red onion, relish, ketchup and mustard—because you've made them every year since you could see over the grill grates. But just in case, we've included one.

Burger stacking tip

No one likes burger slippage. But with the proper layering technique, you can avoid it. We recommend placing the cheeseburger patty on TOP of the lettuce (which is on top of the mustard and ketchup) and then stacking the rest of the

ingredients. This will minimize wet veggies touching each other, which is usually the cause of burger slip and slop. Give it a try, your shirt will thank you.

[Get the recipe: Grilled All-American Cheeseburger](#)

2. The Western Burger

[Fried Onion Tumbleweed Burger](#)

There's nothing new about a burger topped with sauce (Hello, [ketchup, mustard and mayo.](#)). But when that condiment is actually barbecue sauce, suddenly you're talking about a new burger classic: the Western burger. And while there are many interpretations of a Western burger, they all tend to share two basic ingredients: barbecue sauce and onions, usually fried. So, if you want to do right by your inner cowboy (or cowgirl), rustle up those two toppings, then head back to the ranch for some hearty grub—the Western way.

Condiment tip

Cook up more onions than you need. The amount of fried onions called for in this recipe is perfectly acceptable for the burger recipe itself. But, after you taste this tasty topping, you'll find any (completely justified) excuse to put them on pretty much everything: the hot dogs, or the potato salad or the beans.... So, do your tastebuds a favor and whip up some extra fixings from the start.

[Get the recipe: Fried Onion Tumbleweed Burger](#)

3. The Loaded Burger

[King's Hawaiian Chili Crunch Burger](#)

If a burger and a Frito pie had a love child, this would be it. In case you're not in the know, Frito pie is made from Frito corn chips topped or mixed with chili and cheese. And, depending on who you ask, it can be served with onions, jalapeños and sometimes sour cream. This crunchy taste explosion was invented in the American Southwest, though a few regions within the Southwest stake their claim as the originator. Regardless, everyone agrees that this “pie” reigns as a tailgate favorite because of one very handy trick: it can be prepared *in* and eaten *from* the Frito chip bag, minimizing the otherwise unavoidable mess and the cleanup. Sure, that trick can break down a bit when you use Frito pie as a burger topping. But we're pretty sure this bite is worth a bit of a mess.

Tidy tailgating tip

Minimize mess by using the Fritos bag as a sandwich wrapper for this burger to keep the inevitable droppage of toppings contained.

[Get the recipe: Chili Crunch Burger](#)



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