

THE OVEN CAN COOK - BAKE CHART OF 15 BURGERS

Fifteen burgers that finish in the oven, each with its baking method and the sauce it wears. Compiled by Chris Lamar Norwood. Composition lines are typical family builds - a guide for your own kitchen, not a rule.

No.	Burger & build	Oven method	Sauce it wears
1	Oven-Baked Smash Burger	pressed thin, baked 8 min at	house burger sauce - mayo, ketchup,
2	Sheet-Pan Turkey Sliders	rows of sliders, 12 min at 400F	ranch mayo with cracked pepper
3	Broiler Meltdown Burger	sear, then broil 4 min per side	garlic butter melt with parsley
4	Cast-Iron Dutch Oven Burger	sear in the pot, cover, 12 min at	bourbon barbecue glaze
5	Oven Meatloaf Burger	baked through, 35 min at 375F	sweet-tangy tomato relish
6	Baked Salmon Burger	12 min at 400F, skin side down	dill-lemon yogurt
7	Mushroom-Swiss Oven Burger	covered bake so the cheese	thyme butter over the top
8	English Muffin Oven Burgers	tray of six, 15 min at 375F	Dijon aioli
9	BBQ Sheet-Pan Sliders	whole tray, 18 min at 425F	chipotle barbecue
10	Oven-Fried Chicken Sandwich	20 min at 425F, flipped once	honey mustard drizzle
11	Skillet-to-Oven Blues Burger	sear, finish 6 min at 400F	blue cheese crema
12	French Onion Oven Burger	braise covered, 25 min at 375F	french onion jus
13	Nacho Oven Burger	broiled briefly to bubble the	queso blanco with roasted chile
14	Breakfast Biscuit Bakes	15 min at 400F	maple hot sauce
15	Charred Veggie Oven Stack	20 min at 425F, charred finish	chimichurri

The chart is free to download from theovencancook.top and prints on US Letter paper. Composition and method lines are typical family practice.

