

CopyCat Burger King Double Cheeseburger

Ingredients

1½ pounds ground beef chuck
1 teaspoon salt
½ teaspoon ground black pepper
4 small white hamburger buns with sesame seeds
2 teaspoons soft salted butter
8 slices American cheese
12 crinkle cut dill pickle slices
2 tablespoons ketchup
2 tablespoons yellow mustard

Directions

Season ground beef with salt and pepper and form it into eight thin patties.

Spread butter on the inside of the hamburger buns.

Toast the buttered side of the buns in a skillet until lightly browned, and set aside.

Heat a grill to medium-high heat.

Grill the burger patties for two to three minutes each side. Add a dash of salt to the burgers while grilling them.

Place slices of cheese onto the hamburger patties just before you remove them from the grill.

Build the burger by placing the bottom bun down first.

Place one hamburger patty with a slice of cheese on the bottom bun.

Place a second patty with a slice of cheese on top of the

first patty.

Place 3 dill pickle slices on top of the second patty.

Top with a squirt of ketchup and yellow mustard.

Place the top bun on the burger.