

CopyCat McDonald's Big Mac

Ingredients

1 1/2 pounds ground chuck
1/2 teaspoon salt
1/4 teaspoon black pepper
1 tablespoon butter
5 whole hamburger buns plus 5 extra bottom buns for use as middle buns
1/4 cup [Big Mac sauce](#)
5 tablespoons minced onion
lettuce
5 slices American cheese
15 dill pickle slices

Directions

In a bowl, season the ground chuck with salt and pepper. Shape the meat into 10 relatively thin patties.

Heat a griddle to 350°F. Place the patties on the griddle and cook for 3 to 4 minutes on one side, adding an extra dash of salt and pepper while cooking.

Flip the burgers and cook for an additional 3 to 4 minutes, until the juices from the meat run clear.

Spread the softened butter on the cut sides of the buns and place them on the griddle until the bread begins to brown. Flip the middle buns and allow them to toast on both sides.

Assemble the burgers in the following order: bottom bun, Big Mac sauce, onions, lettuce, cheese, hamburger patty, middle bun, Big Mac sauce, onions, lettuce, hamburger patty, two or three pickle slices, and finally the top bun.