

CopyCat McDonald's Hamburger

Ingredients

1 tablespoon salt
2 teaspoon ground black pepper
1/4 teaspoon Accent seasoning (optional)
2 tablespoons dehydrated onions
1 pound ground chuck
8 hamburger buns
4 tablespoons ketchup
3 tablespoons mustard
16 dill pickle slices

Directions

Combine the salt, pepper, and Accent seasoning in a small bowl. You will use this spice mixture to season the ground chuck in Step 4. You will not use all of it, and you can store the remainder for later use.

Place the dehydrated onions into a small bowl and add 2 tablespoons of warm water. The onions will hydrate and be ready by the time you finish cooking the burgers.

Preheat the griddle to 375°F. For this recipe I like to use a griddle because it allows the juices to drain away from the burger while cooking. If you do not have a griddle, you can use a very large skillet.

Form 8 small round patties with the ground chuck. Place the patties onto the hot griddle. Use a spatula to press the patties into the griddle for 4 to 5 seconds. You know you have pressed the patties down hard enough when you have to scrape them from the griddle. Season the patties liberally. Then flip, season the other side, and cook for another minute or so until the burgers have cooked through. Remove them from the griddle.

Place the buns on the griddle, cut side down, and toast them until they begin to brown. Remove them from the griddle.

To assemble the burgers, place 5 small squirts (like dots) of mustard on the top bun. Follow the mustard with 5 larger squirts of ketchup. Place a patty on the bottom bun along with some onions and one or two dill pickle slices. Place the top bun on top.

Cheeseburger:

If you would like to make a McDonald's Cheeseburger, simply add a slice of American cheese to the burger patty once you have flipped it over, and proceed with the recipe as written.