

CopyCat McDonald's Quarter Pounder

Ingredients

1 tablespoon sliced white onions
4 sesame seed hamburger buns
1 1/3 pounds ground beef chuck this allows for some shrinkage
1/2 teaspoon salt
8 slices American cheese
8 dill pickle slices
1 1/3 tablespoons mustard
3 1/3 to 4 tablespoons ketchup

Directions

Toast the buns in a cast-iron or stainless-steel skillet over medium heat for about 1 minute, or until they brown. Set aside.

Form the ground beef into 4 equal balls. Place each ball of meat between two sheets of waxed paper or plastic wrap and gently press the meat into disc shapes. Do not press too hard, as the patties may fall apart.

In the same skillet you used to toast the buns, cook the patties for 3 to 4 minutes on each side. Season each side with salt while cooking.

Place the bottom buns on a plate. To each bun add: a slice of American cheese, 1 burger patty, another slice of American cheese, 2 pickle slices, several sliced white onions, 1 teaspoon of mustard, and 2 to 3 teaspoons of ketchup.

Cover the burger with the top bun.