

CopyCat McDonald's Smoky BLT Quarter Pounder with Cheese

Ingredients

4 sesame seed hamburger buns
2 tablespoons mayonnaise
1/4 teaspoon liquid smoke
1/8 teaspoon paprika
1 1/3 pounds ground beef chuck this allows for some shrinkage
1/2 teaspoon salt
8 slices American cheese
8 slices bacon cooked until crispy
3 roma tomatoes sliced
1/2 cup shredded iceberg lettuce
8 dill pickle slices

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.

To make the smoky sauce, combine the mayonnaise, liquid smoke, and paprika in a small bowl. Mix well and set aside.

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

Cook the patties for 3 to 4 minutes per side in the same skillet where you toasted the buns. Season the patties with salt before and after flipping them over in the skillet.

To build the burger, place a bottom bun on a plate. Spread some smoky sauce on the bun. Top with 1 slice of American cheese, followed by 1 burger patty and another slice of

American cheese. Cut 2 slices of bacon in half and place the resulting 4 pieces of bacon on top of the cheese. Add 3 or 4 tomato slices and some shredded lettuce. Spread smoky sauce on the top bun and place it on the burger.