



Grand Mac (Macdonalds cheat)

Ingredients

2 tbsp. vegetable oil
400 g beef mince
Salt and pepper
8 Seeded burger buns sliced into 3
1/4 head of iceberg lettuce finely shredded
2 large gherkins thinly sliced
4 cheese slices
1 onion diced into small pieces

For the Burger Sauce

1/2 cup mayonnaise
2 tablespoons French dressing
4 teaspoons finely chopped gherkins
1 tablespoon finely minced white onion
1 teaspoon white vinegar
1 teaspoon sugar
1/8 teaspoon salt

Instructions

- ◆ To make the burger sauce add all the ingredients into a bowl and mix, refrigerate and allow the flavours to combine for an hour.
- ◆ In a separate bowl, season the beef mince with salt and pepper and form into 8 x 50g balls. Press into a 12cm ring mould to form a thin patty.
- ◆ Place the diced onion into ice cold water. Leave for 10 minutes and then drain.
- ◆ Heat a large frying pan over medium heat and then lightly toast the buns. Put to one side. Add oil to the pan and fry your burgers in two batches, cooking for two minutes per side, until cooked. On four of the patties, place over a piece of cheese for the final minute to allow it to melt a little.
- ◆ To assemble the burgers, spread some burger sauce across the bottom bun. Sprinkle over some of the onions and shredded lettuce then add one burger patty. Top with the second base, more burger sauce, onions and lettuce and sliced gherkins. Finally, top with the second burger patty and bun top.