

PRESIDENT DONALD J. TRUMP

COPYCAT BIG MAC

4
SERVINGS

10 MINS
PREP TIME

10 MINS
COOK TIME

INGREDIENTS

Big Mac Sauce

- ¾ cup mayonnaise
- ¼ cup sweet pickle relish
- 2 teaspoons Dijon mustard
- 1 teaspoon paprika
- ½ teaspoon granulated sugar
- ½ teaspoon onion powder
- ¼ teaspoon beef bouillon (such as Better Than Bouillon)
- ¼ teaspoon garlic powder
- Freshly ground black pepper to taste

Burgers

- ½ cup finely chopped yellow onion
- 1 pound (20% fat) ground beef
- 1/2 teaspoon Kosher salt, or to taste
- Freshly ground black pepper
- 4 sesame seed hamburger buns, plus 4 bottom buns
- 2 teaspoons (or more) neutral oil
- 4 slices American cheese
- 1½ cups shredded iceberg lettuce
- 24 dill pickle chips



INSTRUCTIONS

To make sauce:

1. In a medium bowl, combine mayonnaise, relish, mustard, paprika, sugar, onion powder, beef bouillon, and garlic powder; season with salt and pepper.

For burgers:

1. In a small bowl, cover the onion with cold water; set aside until ready to use.

2. Form beef into 8 patties about 1" wider than buns; season all over with salt and pepper.

3. In a large heavy skillet over medium-high heat, heat oil. Working in batches, cook buns cut side down, adding more oil if needed and watching closely, until lightly browned, about 1 minute. Transfer buns to a cutting board.

4. In the same skillet over medium-high heat, cook 4 patties, flipping halfway through, until well browned, 1 to 2 minutes per side. Press down with a burger press or bottom of a small skillet to ensure the patties stay flat and thin. Transfer to a plate. Repeat with remaining patties.

5. Drain reserved onions and spread on a paper towel-lined plate. Spread some sauce across the bottom bun. Top with a slice of cheese, some onions, lettuce, 3 pickles, and a burger patty. Top with a second bottom bun, more sauce, onions, lettuce, and 3 pickles. Top with a second burger patty. Close with top bun. Repeat to make 3 more burgers.

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NUTRITION PER SERVING (4 SERVINGS)

Calories 745 • Total Fat 46g • Saturated Fat 15g • Sodium 1,835mg •
Total Carbohydrates 50g • Dietary Fiber 3g • Added Sugar 4g • Protein 31g

DIETITIAN'S NOTE

Make your "Big Mac" healthier, but still flavorful, by using leaner ground beef (90% lean), less sauce, or skipping the American cheese. You also could serve the burger open-faced.

Adapted from: Delish.com