

# Fakeaway McDonald's Big Mac

## Ingredients

500g of mince  
1 onion finely chopped (keep a little raw onion back for your burger)  
Salt and pepper  
Worcestershire sauce  
A little olive oil

To serve:  
Lettuce  
Classic burger sauce  
Cheese slices  
Ready sliced buns (I used Warburtons sliced rolls)  
French fries  
Gherkins, sliced (optional)

Here is a cheats version for a "Fakeaway" Big Mac! If you are lucky enough to have a printer you can print of your own burger and fries box. All you will need is scissors and glue!

## Method

1. In a frying pan, add a little olive oil and fry your finely chopped onion, until cooked and place them on a plate to cool.
2. Meanwhile in a bowl, add the mince, salt and pepper, a couple of splashes of Worcester sauce. Once the onions have cooled add this to your mince and combine well (I used my hands for this bit as I find it much easier.)
3. Form into burgers.
4. You can either fry your burgers in a frying pan, or you can grill them. If you are frying them put a little olive oil in the pan and heat, place your burgers in the pan, keep turning them until they are cooked through.
5. Meanwhile, finely slice your lettuce and start preparing your bread for the burger, (for this I used 2 bottoms and a top), place one of the bottoms in your burger box, top with lettuce, a burger, a slice of cheese, some of the classic burger sauce, and some of the onion, add your gherkins next if you are using them. Place another bread roll, and repeat the fillings, finally placing a the burger bun lip on the top.
6. Cook your fries, according to pack instructions.
7. Serve and enjoy!



## Alternatives

- ⇒ McChicken sandwich - you can use crispy chicken breasts
- ⇒ Quarter pounder - either make your own burgers thicker or you can buy them ready made
- ⇒ Chicken nuggets - you could buy these or make your own by cutting chicken breasts into chunks, then dipping them in beaten egg and coat them in breadcrumbs
- ⇒ If you are vegan or vegetarian there are alternatives available 😊

## Safety First

- Make sure that you are safe when using the cooker:
- ⇒ Remember the frying pan will get really hot.
  - ⇒ If you are using a deep fat fryer for your fries, be careful as the oil will be extremely hot.
  - ⇒ If using the oven, use oven gloves.