



INGREDIENTS FOR BIG MAC:

- 2 1 1/2 ounce 96 percent lean ground beef patties
- 2 pinches of salt
- 1 sesame seed hamburger bun plus 1 bun bottom
- 1 slice (1/2 ounce) 2 percent milk yellow American cheese
- 2 tbsp. plus 1 tsp. McDonald's Big Mac special sauce
- 1 tsp. finely chopped white onion
- 1/3 cup shredded iceberg lettuce
- 2 rounds dill pickle

INGREDIENTS FOR SPECIAL SAUCE:

- 1/3 cup low-fat mayonnaise
- 2 tsp. dill pickle relish
- 2 tsp. ketchup
- 2 tsp. sugar 2 tsp. yellow mustard
- 1 then plus 1 ten finely chopped white onion

DIRECTIONS FOR BIG MAC:

1. Preheat a large nonstick skillet over medium-high heat. Cook patties for 1 to 2 minutes per side, or until no longer pink. Meanwhile, cook the buns cut-side down in the pan for about 1 minute, or until toasted. Place the cheese on 1 patty.

2. Place 1 bun bottom on a plate. Spread on 1 tablespoon sauce. Place the cheeseburger, cheese-side down, on the bun. Spread 1 teaspoon sauce on the second bun bottom and place, sauce-side down, on the cheeseburger. Top with the remaining 1 tablespoon sauce, the onion, lettuce, pickles, the remaining burger, and the bun top. Makes 1 serving.

DIRECTIONS FOR SPECIAL SAUCE:

- 1. In a small bowl, combine the mayonnaise, relish, ketchup, sugar, and mustard. Stir to blend well.
- 2. Stir in the onion just before serving. Makes about 2/3 cup, enough for 4 servings.

Recipe Makeovers of Your Fast Food Restaurant Favorites, \$14.95. (Rodale Books, April 2006). Available at Market District from Giant Eagle. 5550 Centre Ave., Shadyside, 412.681.1500 7000 Oxford Drive. Village Square, 412.831.1480.

Fast Food Fix:

75+ Amazing