

## Big Mac Tastes Just Like McDonald's-Maybe Even Better

This homemade Big Mac recipe stands out for several reasons:



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground beef
- 4 sesame seed burger buns
- 4 slices of American cheese
- 1/2 cup shredded lettuce
- 1/4 cup diced onions
- 1/4 cup pickles
- 1/2 cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon yellow mustard
- 1 tablespoon white vinegar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste

### DIRECTIONS

1. In a bowl, mix the ground beef with salt, pepper, garlic powder, and onion powder. Form into 4 equal patties.
2. Heat a skillet or grill over medium-high heat. Cook the patties for about 3-4 minutes on each side, adding a slice of cheese on top during the last minute of cooking.
3. While the patties are cooking, prepare the special sauce by mixing mayonnaise, ketchup, mustard, vinegar, and a pinch of garlic powder in a small bowl.
4. Toast the burger buns lightly on the grill or in a toaster.
5. Assemble the burgers: Start with the bottom bun, add a patty with cheese, a layer of lettuce, onions, and pickles. Spread some special sauce on the middle bun and place it on top. Repeat with another patty, then finish with the top bun.

**More recipes:** [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/big-mac-tastes-just-like-mcdonalds-maybe-even-better/>