

Quarter Pounder® INGREDIENTS:

INGREDIENTS:

1 -Topp's 1/4 lb frozen beef patty
1 -sesame seed bun
1 -Tablespoon fresh onion...diced
mustard, ketchup
2 -HEINZ hamburger slices (pickles)
2 -slices real American cheese (optional)
McDonald's Hamburger Seasoning

BEEF PATTY ALTERNATIVE: If you can't find Topps™ 1/4 pound patties, use one pound ground chuck, divide into 4 equal pieces, and form the patties about 5" diameter and 1/4" thick. Do this on wax paper, and freeze until needed.

Cooking your Quarter Pounder™

Pre-heat an electric grill to 400 degrees. (If cooking more than one...also pre-heat an electric grill for toasting the sesame seed buns) Lay the beef frozen patty on the grill, and after about 20 seconds, "sear" it. Sear a little harder and a little longer than with regular hamburgers. You should apply heavy pressure for 6-8 seconds. Sprinkle liberally with McD's Hamburger Seasoning. (see regular burgers to make that) About 2½-3 minutes after searing, turn. Be careful not to tear the sear you just created. Add another dash Seasoning. Lay the crown of the bun facedown on an unused, clean portion of the grill. It will toast very quickly, so move it around in a circular motion to prevent burning. After about 30 seconds the bun will be toasted enough. Remove to dress, and lay the heel facedown to the same spot on the grill. (If cooking more than one, follow the bun toasting instructions for the regular hamburger.)

DRESSING THE BUN: Put five "kisses" of mustard around the toasted crown about 1/2 inch from the edge, equally spaced. Then put five squirts of ketchup in the pattern of a five on dice and the size of a nickle on the toasted bun. (Make the center one the size of a quarter.) Add about a tablespoon of freshly chopped white onion, and the two pickle slices, evenly spaced.

If you're making a Quarter-Pounder with Cheese™, lay one slice of real American cheese on top of the condiments. Most cheese slices are slightly too big, so cut or tear off about 1/4 inch, making a slight rectangle.

By now...your meat should be done. (about 2½-3 more minutes after turning) Smash the beef patty with the spatula to "squeeze" out excess fat, then remove. Smash it again between the spatula and your free hand to additionally drain the fat. Lay it on top of your dressed crown and add the toasted heel. (If you're making a Quarter-Pounder with Cheese™, lay another slice of real American cheese on top of the patty before adding the heel. Position the corners off alignment with the other cheese slice)

Wrap it in a pre-cut 12x12 sheet of waxed paper and either microwave it for 15 seconds, or allow it to be "warmed" in your pre-heated (lowest setting) oven for 8-10 minutes. (or use the alternate "Q-ing" method) ENJOY!!!