

## McDONALD'S® "OLD-SCHOOL" CHEESEBURGER

Cook the burgers using the regular hamburger recipe and place one THIN slice of american cheese on the crown side before adding meat patty. Don't use Kraft singles or Velveeta. (or anything termed as "American processed cheese FOOD) Use only real American cheese. That is KEY! Please Note\*\*\*\*Most slices of American cheese are too big for McDonald's® cheeseburgers. So take about 1/4" off two edges to make a smaller square.

### McDonald's® Bacon Double-Cheeseburger

#### Ingredients:

- 2 prepared beef patties
- 1 prepared bun
- 2 American cheese slices
- 1 slice Oscar Mayer® Ready~Made™ bacon

Prepare the beef patties and buns as directed in the regular hamburger recipe. Dress the bun the same way.

Microwave the pre-cooked bacon for about 15-20 seconds, tear it in half, and lay the pieces side by side on the dressed crown. Follow that with one slice of cheese. Put cooked beef patty #1 on top of the cheese, add another slice of cheese and then beef patty #2. Add the toasted heel and wrap in a 12"x16" sheet of waxed paper. (see cooking regular hamburgers for wrapping directions)  
Let sit for 5-7 minutes, then microwave (still wrapped) for 15 seconds until hot.

Enjoy a classic bacon double cheeseburger!