

Fine w/ Food

IN-N-OUT BURGER

- ½ lb. of 80/20 ground beef per person (or ½ lb. if you want a double double)
- ¼ inch slice yellow onion
- butter lettuce
- ¼ inch slice of tomato
- 1 slice American or mild cheddar cheese (2 slices for double double)
- hamburger bun
- magnifisauce from Trader Joe's
- pickles (bread & butter or dill)
- avocado oil
- salt & pepper

heat a small skillet or pan to medium heat, add a drizzle of avocado oil and carefully place onion ring in pan making sure to keep its shape and cook low and slow while you prepare the rest of your ingredients (~20–30 minutes) flipping halfway through

heat a large skillet to medium–high. roll ground beef into a ball (two balls if making a double double). season beef with salt & pepper. add avocado oil to hot skillet and place beef ball in skillet. smash your ball o' beef down with a metal spatula (I used a mini cast iron skillet for this lol) to create ~¼ inch thick patties

sear patty for ~2 minutes or until well browned, flip patty, add cheese, and cook for another 2 minutes. once patties have finished cooking, remove from skillet and set aside

toast buns face down in skillet for ~30 seconds–minute, until golden brown

time to assemble your burger! spread magnifisauce on bottom bun, add pickles, tomato slice, lettuce, patty, grilled onions, and top with more magnifisauce, cap off your delicious creation with the top bun, serve, & enjoy!!!

