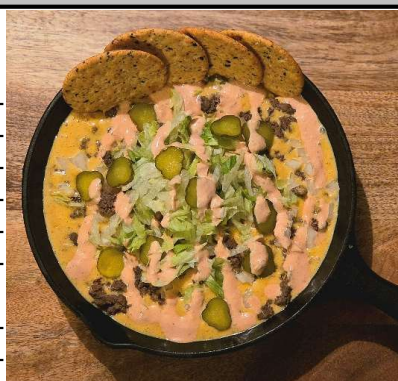


Recipe: Big Mac Dip
Yield: Serves 8-10

Total Time: 15 minutes

Ingredient: Cheese Burger Layer

	QTY	
Legacy Maker 80/20 Ground Beef	1	lb
Lawry's season Salt	0.5	Tbsp
White Onion (Diced Fine)	0.25	ea
Velveeta Cheese	1	lb
Sour Cream	0.25	cup
Milk	0.25	cup
1000 Island		
Mayo	1/3	cup
Sour Cream	1/4	cup
Tomato Paste	1	tsp
Pickles (minced)	1	Tbsp
White Onion (Diced Fine)	1	Tbsp
Sugar	1	tsp
Yellow Mustard	1	Tbsp
Garnish		
Shredded Lettuce	1	cup
Girkins or Sweet Pickles (sliced)	1/4	cup
White Onion (Diced Fine)	1/4	ea
sesame crackers	1	pk



Notes:

- You can make the dressing ahead of time, and save yourself prep the day of your event.

- You can top your dip with any of your favorite burger toppings including bacon hot peppers

Instructions:

- 1 In a cast iron or heavy bottom pan, brown your Legacy Maker ground beef with season salt
- 2 Once the beef is cooked through, using a slotted spoon remove the beef and set aside.
- 3 Drain off any rendered fat, then add your onions. Cook the onions till they turn translucent
- 4 Once the onions have softened, add back your beef and then add your Velveeta cheese
- 5 Set your heat to low and allow the cheese to melt.
- 6 Once melted, add your sour cream and milk.
- 7 While the cheese is melting, combine your 1000 island ingredients in a food processor or the cup of an immersion blender
- 8 Pulse the food processor until the onions and pickles are minced, and the dressing is well mixed
- 9 Once your cheese is melted, and bubbly turn off the heat and top with your lettuce, Girkins, diced onions, and then drizzle with your 1000 island dressing.
- 10 Serve with sesame crackers

Utensils:

Cutting Board
Knife
Cast Iron Pan
slotted spoon
food processor
Bowl
serving spoon