

Double-Double Animal Style Cheeseburger MingsBings

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[Serves 4]

2 cheeseburger MingsBings

1 head iceberg lettuce, make into lettuce cups

1 jar pickle chips (like Grillo)

2 large shallots, thinly sliced (can buy crispy shallots or crispy onions)

2 cups rice flour

8,000 Island Dipper

1 cup vegan mayonnaise (like Hellmans)

2 tb ketchup (like Heinz)

2 tbs chopped banana pepper rings (like Mezzetta)

Kosher salt and freshly cracked black pepper to taste

Canola or grapeseed oil to fry

In an air fryer on high or oven at 425, fan on, place MingsBings in fryer or sheet tray. Cook 16 min in air fryer or 20 min in oven, flipping once.

Meanwhile, heat a pot of oil to 350 degrees. Season shallots and toss well with rice flour and sift well. Fry shallots until golden, about 1 min.

Drain on paper toweled plate. In a small bowl, mix together the mayo, ketchup, pepper rings and season.

Place a lettuce cup down, add some 8,000 Island, shallots and pickles then top with hot bing and top bing with more 8,000 Island, shallots and pickles and top with lettuce cup. Slice in half and Enjoy!