### Ingredients
- Hamburger Roll
- Bacon
- Cheese
- Tomato Sauce
- Egg
- Hamburger
- Potato
- Canola Oil
- Chicken Salt

### Accessory's Needed
- Deep Fryer
- Frying Pan
- Baking Paper
- Plate
- Sharp Knife

### Method
1. First thing you want to do is preheat the deep fryer to 210 degrees Celsius and pour the oil into the deep fryer. Then what you want to do is shave the potato's and cut them into chips shapes and carefully place them into the boiling oil for 5-10 minutes.

2. The next thing that you want to do is to start frying the hamburger in the fry pan, cook for about 4 minutes on each side. And while that you are at it you want to cook the bacon and egg on a different pan.

3. Then you want to take out the chips and place on to a piece of baking paper on top of a plate and leave them to soak out all the oil for about 5 minutes. After that what you want to do is place them back into the deep fryer for another 10-15 minutes.

4. Then after all of the eggs, bacon and hamburger have fully cooked, you get out your hamburger roll and place the egg, bacon and hamburger followed by cheese and tomato sauce. Then what you want to do is take out the chips and place them back on the baking paper for another 5 minutes and then put on a plate with the cheese burger and enjoy. Serve with Chicken Salt and Tomato Sauce.