

CopyCat McDonald's Sausage Egg McMuffin

Ingredients

4 tablespoons softened butter butter has divided uses

4 English muffins

1/2 pound breakfast sausage

1/2 cup water

4 slices American cheese

Directions

Divide sausage into four patties. Press out patties fairly thin. Cook sausage patties over medium heat in a skillet for 3 to 4 minutes on each side, drain on paper towels.

Split open English Muffins and place them into a toaster, toast the English Muffins.

Remove the English muffins from the toaster and spread softened butter on both halves.

Place the 1 slice of cooked sausage on each English muffin bottom.

Add about 1 tablespoon of butter to the same skillet where you cooked the sausage.

Place the quart-sized canning lids screw side up (or you can use an egg ring) into the skillet.

Spray the canning lid with non-stick spray. Crack an egg into each of the rings.

Break the yolk with a folk. Pour about 1/2 cup of water into the skillet, and place a lid on top. Cook until the eggs are set, it should take about two minutes.

Gently remove the eggs from the rings, and place one egg on each piece of cooked sausage.

Top each egg with one slice of American cheese, top cheese with the top of the English muffin.

Wrap each egg McMuffin with foil or parchment paper. Wait about 30 seconds before serving.