

CopyCat Wendy's Breakfast Baconator

Ingredients

1 pound breakfast sausage
12 slices bacon
8 slices American cheese
4 brioche hamburger buns
1 package Hollandaise sauce Knorr or other brand

Directions

Prepare hollandaise sauce according to package directions.

Cook bacon until crisp in a skillet, and drain on a wire rack. When the bacon has cooled enough to handle, break the pieces in half.

Shape breakfast sausage into 4 balls and then gently press using the palms of your hands. Do not press the patties too hard, or they will break. Shape the patties by gently pressing them into square patties that are uniform.

Heat a skillet over medium-high heat. Cook the patties for 2 minutes on each side or until cooked through. Place the patties on a wire rack to drain.

In a non-stick skillet, add a small pat of butter, or a spray of non-stick spray crack an egg into the skillet. 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.

Build the sandwich by starting with the bottom bun, then layer on a sausage square, a slice of American cheese, add three half slices of bacon, add the egg, the 2nd slice of American cheese, and three addition half slices of bacon, two

tablespoons of hollandaise sauce, and the top bun.