

# CopyCat Wendy's Smoky Bacon Cheeseburger

## Ingredients

1 lb ground beef  
4 kaiser rolls (large)  
 $\frac{1}{2}$  lb hickory smoked bacon  
1 onion  
4 Tbsp barbecue sauce

## Directions

Bake the bacon on a baking rack at 425° F for 18 minutes – do not preheat the oven.

Slice & toast the kaiser rolls in a frying pan on medium heat, pressing them down to ensure even toasting. Toast two rolls at a time for about 4 minutes each.

Slice the onion and saute in a frying pan with 1 Tbsp of butter. Cook until translucent, or until brown. Ten minutes for cooked onion, up to 30 minutes for caramelizing.

Separate the beef into four  $\frac{1}{4}$ -pound patties, squished flat. Fry them in a frying pan, two at a time. Lay the meat in the pan, salt, and squish. Cook five minutes, flip & repeat. Turn the patties two more times then add cheese during the last five minutes. Drain by picking up the patty with a spatula and tilting it using the side of the frying pan. Each set of two patties should cook in 20 minutes on medium heat.

Assemble your cheeseburger by placing the cheese burger on the bun, topping with 2 – 3 strips of bacon, a pile of onions & a drizzling of barbecue sauce.