Brunch Burgers

1/2 cup mayonnaise

1 Tablespoon Worcestershire sauce

1 Tablespoon maple syrup

3/4 teaspoon pepper

1 pound (85% lean) ground beef

8 ounces breakfast sausage

4 slices bacon

1/4 teaspoon salt

4 slices cheddar cheese

4 eggs

4 brioche hamburger buns

Combine mayonnaise, Worcestershire, syrup and 1/2 t. pepper.

Combine beef and sausage in a bowl with hands.

Divide meat into 4 portions.  Shape into patties.

Press a divot into center of each.

Cook bacon until crispy.  Drain on paper towels.

Reserve 1 t. fat.

Heat reserved fat in skillet.  Add patties and sprinkle with 1/4 t. salt & pepper.

Cook until well browned on bottom.  Flip and cook to 160 degrees.

Transfer burgers to a paper towel lined plate.

Wipe skillet with paper towels.

Crack 2 eggs in a bowl.  Season with salt.

Heat remaining reserved fat in skillet.

Pour eggs into skillet.  Cover and cook 1 minute.

Remove skillet from heat.  Let sit, covered for 45 seconds.

Spread mayonnaise on cut side of buns.

Place burgers on buns.

Top with bacon.

Top with eggs.

Top with second bun and serve.