

# **The Ultimate Breakfast Sandwich**

- 8 slices Texas Toast
- 8 slices peppered bacon, cooked crisp
- 4 fried eggs
- 4 slices of sharp cheddar cheese
- 4 teaspoons of strawberry jam
- 2 eggs, lightly beaten
- 1/4 cup milk
- butter and maple syrup

Heat a large griddle over medium heat. In a shallow bowl whisk together milk and eggs. Assemble sandwiches, lay the slices of Texas Toast bread out on the counter, spread 4 slices with strawberry jam top with two slices of bacon. On the other half layer the cheese then the egg, put the two halves together and dip in the egg batter, about 30 seconds on each side. Lightly butter griddle and griddle sandwiches until they are light golden brown, 1 to 2 minutes on each side. Serve with maple syrup and butter.

Cooks note: I made these two at a time. While two were cooking, I was cooking the other two eggs this ensured everyone's eggs were hot. Also, please assemble the sandwich per the directions, assembling the sandwiches with cheese and bacon on the outside prevents the eggs from overcooking and makes the cheese melty and wonderful.