



Sausage & Egg Grilled Cheese

directions

1. Cook sausage until done with no pink showing.
2. Crumble sausage.
3. Whisk together the eggs, milk, salt, and pepper (add any other spice favorites; hot peppers, etc.).
4. Scramble the egg mixture.
5. Fold in the sausage or add sausage sprinkled between layers (step 8).
6. Butter one side of each slice of bread.
7. Place one slice of buttered bread, butter side down, in a frying pan.
8. Add a slice of cheese, (if not folding sausage in egg mix, add sausage here as layer) egg mixture and another slice of cheese, then add the second slice of buttered bread with the butter side facing up.
9. Fry for a couple minutes on each side, while watching the bread so it does not burn.



2 +
servings

5 min
prep time

20 min
cook
time

notes

The addition of a tomato soup and salad could turn this sandwich into an easy lunch or dinner.

ingredients

4 slices of bread

3 eggs

Swaggerty's Farm sausage: 4 patties or $\frac{1}{3}$ of 1 lb. roll

4 slices of your favorite cheese; american, swiss, provolone, cheddar

2 Tbsps milk

Butter

Salt & pepper

Pairs well with: Fresh sliced tomatoes, salad, fruit

Special Kitchen Tools: N/A