



Ultimate Breakfast Burger with Avocado- Mayo

directions

1. In a bowl mix together the sausage, bread crumbs and a pinch of salt and pepper. Using your hands blend together until bread crumbs are totally incorporated with the meat. Form into 4 burger patties. Set aside covered until ready to cook.
2. Using a fork smash the ripe avocado, add in the mayo and mustard and stir to combine. Season with a pinch of salt and pepper to taste. Cover until ready to use.
3. In a heavy skillet cook burger patties. Place a slice of cheddar on each burger while hot, cover loosely with foil. Set aside, keeping warm.
4. Smear avocado-mayo on top and bottom of each bun, add all ingredients ending with egg on top. If you like bacon on your burger add that as well.



4

servings

10 min

prep time

20 min

cook time

notes

Serves 4. Double ingredients for 8.

Adding the Italian bread crumbs to the bulk sausage to make the patties creates a wonderful burger with crisp edges when cooked.

If you want to make more burgers just double the ingredients. You can cook and freeze the patties so you will have on hand for quick assembly.

to serve

Warm and perhaps toasty

ingredients

1 lb. Swaggerty's Premium Bulk Sausage, Hot

1 cup Italian Bread Crumbs

salt and black pepper to taste

1/2 cup mayonnaise

1 tablespoon grainy mustard

1 ripe avocado

4 Toasted Burger Buns

Lettuce leaves

Cheddar cheese slices

Thick tomato slices

4 eggs, fried to your liking

Optional: crispy bacon slices

Pairs well with: Coffee

Special Kitchen Tools: N/A