



Breakfast Sausage Charcuterie Board | Easy Brunch Idea

directions

1. Brown all sausages. Cook in a skillet or on a sheet pan in the oven at 375° until browned and cooked inside. Remove from pans and drain sausages on paper towels. Cut sausage patties in half. Set aside.
2. Toast waffles. Leave some whole and cut others in half for your charcuterie board.
3. Wash all fruit and drain well.
4. Cut hardboiled eggs in half.
5. Arrange ingredients on your board in a decorative way, grouping like items together for easy access. Pour syrup into a small pitcher and place close to the waffles and softened butter. Group sausages together with eggs and cheese cubes. Pile berries to fill in empty places. Use a few orange wedges for garnish and to add color and texture.

8 servings	30 min prep time	15 min cook time
ingredients 12 oz package of Swaggerty's Farm Sausage Patties 12 oz package of Swaggerty's Farm Sausage Links 1 to 2 boxes keto toaster waffles 6 hardboiled eggs, peeled 1 pint each fresh berries (blueberries, strawberries, raspberries, blackberries) 4 - 6 oz of your favorite cheese cubed Softened butter Maple syrup 1 orange, cut into small wedges 1 bag seedless, green grapes		

To Serve

Serve your Breakfast Charcuterie Sausage Board along with your favorite morning beverages and enjoy!

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