



Sausage Grilled Cheese | Breakfast Sandwich

directions

1. Cook and crumble sausage in a skillet over the grill until browned and cooked completely. Drain, set aside.
2. Whisk together eggs, milk, salt, and pepper (add any of your other favorite spices).
3. In the same skillet, scramble eggs. Set aside.
4. Fold in sausage or add sausage sprinkled between layers (step 7).
5. Butter one side of each slice of bread.
6. In the skillet, place one slice of buttered bread, butter side down.
7. Add a slice of cheese (if not folding sausage in egg mix, add sausage here), egg mixture, and another slice of cheese, top with the second slice of buttered bread with the butter side facing up. Carefully push layers down to flip and grill each slice until golden brown or toasted to your liking.

2 + <i>servings</i>	5 min. <i>prep time</i>	20 min. <i>cook time</i>
ingredients 4 slices of bread 3 eggs 1/2 lb. Swaggerty's Farm sausage 4 slices of your favorite cheese (American, Swiss, Provalone, cheddar) 2 Tbsp milk Butter Salt & pepper		

To Serve

This breakfast sausage grilled cheese sandwich is best served warm with fresh fruit, orange juice, milk, or coffee.

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