

The Farmer Breakfast Sandwich



Ingredients

6 farmer sausage patties
Canola oil for frying
6 eggs
6 English muffins, split and toasted
Mayonnaise for spreading
Hot sauce (optional)
6 slices cheddar cheese
Ground black pepper to taste
12 butter lettuce leaves or small green leaf lettuce leaves
12 tomato slices
6 strips bacon, cooked

Directions

1. Preheat large skillet over medium-high heat. Fry sausage patties in small amount of oil until lightly browned and thoroughly cooked through, about 5 minutes per side.
2. Remove patties from skillet onto a clean plate and cover loosely with foil. Set aside.
3. Wipe out skillet with paper towels. In same skillet, heat a small amount of oil over medium-high heat.
4. Working in batches, crack eggs into skillet and cook until whites turn opaque, 3-5 minutes.
5. Spread bottom half of English muffins with a thin layer of mayonnaise. If desired, spread a thin strip of hot sauce into the mayonnaise.
6. To assemble sandwich, layer lettuce, tomato and cheese over condiments. Add bacon and warm patty. Top patty with fried egg and season with pepper according to taste.
7. Cover egg with top half of English muffin. Serve immediately.

Additional Info

- **Cut:** Sausage
- **Prep Time (Minutes):** 5

- **Cook Time (Minutes):** 10
- **Number of Servings:** 6