

Bagel, Taylor Pork Roll & Cream Cheese

Ingredients:

Taylor Pork Roll (2 packages of sliced or ½ of a 3 pound roll)

4 Bagels (of your choice)

Cream Cheese

1 Tomato (sliced)

1 Red Onion (sliced)

Chives (optional)



1. With great aplomb and mouthwatering anticipation, unwrap your delicious Taylor Pork Roll.
2. Slice four cuts in each individual slice of Taylor Pork Roll from the outer edges inwards about a ½ inch towards the center evenly spaced around the circumference. These cuts leave the cooked piece of Taylor Pork Roll looking like an old fireman's badge and prevent it from curling up in the middle while cooking.
3. Cook the Taylor Pork Roll on both sides in a skillet on medium heat until golden brown around the edges. Remove from the skillet and place on a paper towel.
4. Now for the building of your bagel: Cut and toast the bagel and spread cream cheese on both halves, add 2 slices of Taylor Pork Roll, a slice of tomato and red onion, sprinkle with chives and top with the second half of the bagel.
5. Enjoy the Taste of Happiness!

Makes 4 servings.

Bagel Choices: Egg, Pumpernickel, French Toast, Whole Wheat, Multigrain, Rye, Everything, Poppy Seed, Garlic

Cream Cheese choices: Plain, Vegetable, Chive & Onion, Garlic & Herb

View all recipes at www.originaltaylorporkroll.com



The Taylor Provisions Company
63 Perrine Avenue
Trenton, NJ 08638-5114
(609) 392-1113