

Taylor Pork Roll Burger

Ingredients:

- 4 slices of Taylor Pork Roll
- 2 Hamburger patties
- 4 slices of American, Cheddar or Cheese of your choice
- Lettuce leaves
- Tomato slices
- Sweet Onion slices
- 2 toasted Hamburger Buns (or Brioche Buns)



1. With great aplomb and mouthwatering anticipation, unwrap the delicious slices of Taylor Pork Roll.
2. Pan fry or grill hamburger patties to your liking
3. 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.
4. Add a teaspoon of butter and the slices of Taylor Pork Roll to a frying pan and place it on the stove at medium heat and fry until the Taylor Pork Roll sizzles and the edges turn golden brown.
5. Now for the building of your Classic Taylor Pork Roll Burger: start with the bottom half of the roll, place lettuce, one slice of Taylor Pork Roll, hamburger patty, 2 slices of cheese, one more delicious slice of Taylor Pork Roll, 2 slices of tomato, 2 rings of sweet onion and top it all off with the toasted top of the hamburger bun.
6. Add condiments of choice.
7. Enjoy the Taste of Happiness!

Makes 2 sandwiches.

Choice of cheese: American, Cheddar, Colby, Jack, Swiss

Choice of rolls: Ciabatta, Kings Hawaiian, Potato roll, Sesame seed bun

View all recipes at www.originaltaylorporkroll.com



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