

Classic Taylor Pork Roll, Egg & Cheese

Ingredients:

- 1 Pound Taylor Pork Roll or Two 6 oz. packages of sliced Taylor Pork Roll
- 4 slices of White American Cheese or Cheese of your choice
- 2 large Eggs
- 2 Kaiser Rolls or Rolls of choice
- 1 teaspoon of Butter



1. With great aplomb and mouthwatering anticipation, unwrap the delicious slices of Taylor Pork Roll.
2. Make 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. Put a teaspoon of butter in a frying pan and add the slices of Taylor Pork Roll. Place it on the stove at medium heat and fry until the Taylor Pork Roll sizzles and the edges turn golden brown.
4. Fry 2 large eggs in a frying pan to your liking.
5. Now for the building of your Classic Taylor Pork Roll sandwich: start with the bottom half of the toasted roll, place slices of Taylor Pork Roll, two eggs cooked to your liking, add more delicious slices of Taylor Pork Roll, top it with a slice of cheese and the toasted Kaiser Roll top.
6. Add condiments of your choice.
7. Enjoy the Taste of Happiness!

Makes 2 sandwiches.

Bread options: Kaiser Roll, Brioche bun, Bagel, White, Wheat or Rye Bread, English Muffin, German Bread

View all recipes at www.originaltaylorporkroll.com



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