

Taylor Pork Roll English Breakfast

Ingredients:

1 Pound Taylor Pork Roll or 6 oz. package of sliced Taylor Pork Roll

3-4 large Eggs

5 medium size Tomatoes

6 Golden Baby Potatoes

4 tablespoons Butter or Olive Oil

1 (8 oz.) can Baked Beans

Sea Salt

Pepper

1. Preheat oven to 425 degrees F.
2. Prep the potatoes: Wash the potatoes and pat them dry. Slice them in half. In a large bowl, mix them with olive oil, sea salt and pepper.
3. Roast: Line baking sheet with parchment paper. Spread the potatoes in an even layer. Roast for about 30-35 minutes without stirring until browned and fork tender.
4. Score the bottom of the tomatoes and place them in a baking dish with scored side up.
5. Bake the tomatoes in a baking dish in a hot oven (400 degrees F.) for about 10 minutes.
6. While the tomatoes are baking, with great aplomb and mouthwatering anticipation, unwrap the delicious slices of Taylor Pork Roll.
7. Slice four cuts in the 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.
8. Dice Taylor Pork Roll and brown in a pan on the stove over medium heat until golden brown and add the can of baked beans, mix and cook stirring constantly until bubbly.
9. Add some butter to the pan and cook the eggs to your liking.
10. When done, arrange all the items on a warm platter and season with salt and pepper to taste. Garnish with fresh herbs.
11. Enjoy the Taste of Happiness!

About 2 servings.



View all recipes at www.originaltaylorporkroll.com



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