French Toast, Taylor Pork Roll & Cheese

Ingredients:

8 slices of Taylor Pork Roll

Challah Bread Loaf

14 Eggs (6 for batter and 8 for sandwiches)

3 cups Milk

1 teaspoon Cinnamon

1 teaspoon Nutmeg

4 tablespoons Caramel Sauce

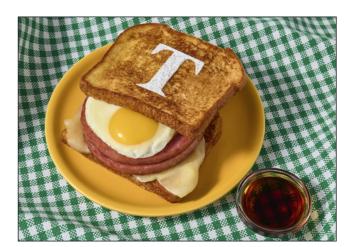
2 tablespoons Vanilla Sauce

½ stick Unsalted Butter

Pinch of Kosher Salt

Powder Sugar

Maple Syrup



- 1. Slice challah bread loaf into $1 \frac{1}{2} 2$ inch thick slices.
- 2. In a large bowl, make the batter by whisking together 6 eggs, milk, salt, nutmeg, cinnamon, vanilla sauce, and caramel sauce.
- 3. Submerge each slice of challah bread into mixture for 1 minute to absorb the batter. Don't let it get mushy.
- 4. At medium heat melt the unsalted butter in a skillet.
- 5. Grill each slice of the challah bread 3-4 minutes on each side until golden brown.
- 6. With great aplomb and mouthwatering anticipation, unwrap the delicious slices of Taylor Pork Roll.
- 7. 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.
- 8. In another skillet, on medium heat, place your Taylor Pork Roll and brown on both sides until lightly browned and toasted around the edges. Place the Taylor Pork Roll slices on a paper towel.
- 9. In the same skillet on medium heat crack your remaining eggs and cook to your liking. (2 minutes runny yolks, 3 minutes for medium eggs, or 5 minutes fully cooked eggs).
- 10. Time to layer. French toast, Taylor Pork Roll, cheese, egg, French toast. Crown the French Toast with a good dusting of powder sugar. Add maple syrup on top or on the side to your liking.
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- 11. Enjoy the Taste of Happiness!

Makes 4 servings.

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View all recipes at www.originaltaylorporkroll.com