



**Delicious
Recipes**

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Grilled-to-perfection Breakfast Sandwiches

INGREDIENTS

4 Everything Bagel
4 Breakfast sausages
Salt and pepper to taste

For Sandwich Toppings:

4 slices of bacon
4 slices cheddar cheese
4 eggs
¼ cup mayonnaise
1 whole tomato, thinly sliced
Butter lettuce

DIRECTIONS

1. Place a cast iron griddle on one side of the grill and prepare the grill for direct cooking over medium heat (350°F–450°F). Place a cast iron plate on one side of the barbeque.
2. When hot, place your breakfast patties on the grill. Cook for 3–4 minutes per side for well done, or until an instant-read thermometer stuck into the thickest part of the meat registers 165°F.
3. Place the bacon slices in your preheated griddle over direct medium heat, and cook for 8–10 minutes with the lid closed, flipping once at the halfway point. Remove from the griddle and aside when fully cooked.
4. Place your bagels on the top heating rack and let toast.
5. For the last 30 seconds of the cook, top each sandwich with a piece of cheese, followed by bacon.
6. While the meat rests, fry the eggs in the griddle. Once ready, place egg on top of the meat, place on the base of the bun and remove from the barbeque.
7. Place your meat on a serving plate. Spread mayonnaise on the top of the bun, and place over the breakfast sandwich as well as the tomato. Enjoy!