

“If I make it, will you eat it?”

Cook time: 10 minutes

Fry temp: Medium heat

Yield:

Prep time: 2 minutes

Ingredients: butter or margarine
2 slices sandwich bread
2 slices of cheese
1 egg and/or;
2 breakfast (link) sausages, sliced in
half lengthwise



Preparation:

Butter one side of each slice of bread. Unwrap cheese.

Cooking instructions

Fry sausages; when almost cooked, slice lengthwise, and finish frying with the inside on the frypan, and fry egg and turn over. Remove from frypan and put on a plate; drain frypan and wipe away excess grease.

Immediately place one slice of buttered bread on frypan, add a slice of cheese, then the fried egg, sausage slices, and finally the second slices of cheese and buttered bread. Fry on each side until browned. Serve and eat hot.

Notes:

Yes, “it” essentially is a grilled cheese sandwich with a fried egg and/or sausage in it! “It” is a rich, yummy breakfast sandwich full of calories and fat!

When cooking sausage first, drain and save the grease to fry the eggs after frying the sausage; clean the frypan in between the sausage and eggs, and return some of the grease.

Can be made two at a time. I find that I would like more than one but two at once are certainly my limit, and I can usually do with one.

History/Anecdotes:

This sandwich is a lazy man's and calorie-laden version of a nice restaurant breakfast sandwich – a French toast sandwich with a fried egg, mozzarella cheese and ham in it, surrounded by cut fruit and covered with maple syrup (no, not Aunt Jemimah's offering, I'm discussing REAL maple syrup.)

“It” is called “If I make it, will you eat it?” after the way I began offering to make “it” for my mother, shortly after introducing “it” to her; she thought for a moment then quickly and emphatically responded “Yes!”