



Egg & Sausage in a Hole

directions

1. Using a biscuit cutter remove a circle of bread from the middle of each slice. - See more at: http://swaggertys.com/Recipes/Breakfast_In_A_Hole/#sthash.HVbKUIUf.dpuf
2. In a skillet brown Swaggerty's Farm Fresh Sausage.
3. In the same skillet you browned the sausage in, using the oil left in the pan, sauté the diced shallot or onion until softened. Remove from skillet. - See more at: http://swaggertys.com/Recipes/Breakfast_In_A_Hole/#sthash.HVbKUIUf.dpuf
4. Spread slices of bread generously on both sides with softened butter as well as the "holes" you cut out. - See more at: http://swaggertys.com/Recipes/Breakfast_In_A_Hole/#sthash.HVbKUIUf.dpuf
5. Working with one slice at a time in the skillet over medium heat, lightly brown both sides of each slice of buttered bread, as well as the "holes". - See more at: http://swaggertys.com/Recipes/Breakfast_In_A_Hole/#sthash.HVbKUIUf.dpuf
6. As each slice is browned, crack an egg into the hole cut in the center of the bread. Turn heat to med-low. Cook egg in the bread, flipping bread when egg is halfway cooked to your liking to cook on the other side. - See more at: http://swaggertys.com/Recipes/Breakfast_In_A_Hole/#sthash.HVbKUIUf.dpuf
7. Divide some of the cooked shallot on top of the cooked egg. Sprinkle with some of the cooked sausage, shredded cheese & more sausage. - See more at: http://swaggertys.com/Recipes/Breakfast_In_A_Hole/#sthash.HVbKUIUf.dpuf

notes

This recipe is a great one for the kids to help out with. Let them cut the holes in the bread and smear each slice with softened butter.

This recipe is really good as a "breakfast for dinner" with an added salad of mixed greens

to serve

Serve each "egg & sausage in a hole" sprinkled with fresh parsley and toasted "hole".



4

servings

7 min

prep time

7 min

cook time

ingredients

1/2 to 1 lb Swaggerty's Farm roll sausage, browned

1 shallot or small yellow onion, diced

4 thick slices Ciabatta bread, or any crusty homemade type
bread 4 ounces Sharp White Cheddar shredded

4 eggs (for 4 servings)

Softened butter to spread on bread

Fresh Parsley chopped

Pairs well with: Tomatoes, mixed green salad

Special Kitchen Tools: N/A