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[Butterbread](#)

Total Time:

10

MIN

Number of Ingredients:

10

Servings:

4

Level:

Easy

Ingredients:

12 slices Natures Own Butterbread, Toasted

8 slices thick cut bacon, cooked

8 breakfast sausage patties, cooked

4 eggs, cooked over easy

8 slices cheddar cheese

1/3 cup mayonnaise

1 tablespoon ketchup

1 tablespoon spicy mustard

4 slices tomato

4 pieces romaine lettuce

Instructions:

In a small bowl, add the mayo, ketchup and mustard and stir to evenly combine.

Add some of the mayo mix to the bottom piece of bread and then a piece of lettuce and cheese over the top.

Add one piece of bacon (broken in half) and one sausage patty. Add some of the mayo to another piece of bread and place on top.

Add a slice of tomato and another piece of bacon and sausage and then cheese over the top.

Place the open-faced sandwich into a 300° oven for 4 minutes or until the cheese is melted.

Remove from the oven, place the egg on top, and add the top piece of bread. Then slice and serve.

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