



## The Boss

**Yields:** 4 Sandwiches

**Total Time:** 20 Minutes

We named this awesome breakfast sammie for the mighty Bruce Springsteen, since he's from New Jersey and we use one of the major exports from the Garden State, Pork Roll (also called Taylor Ham, depending on who you ask). One of our favorite things to make when we're recovering from a party is to serve someone something we love - a powerful breakfast grilled cheese. If you want to get yourself prepped the night before, just pre-fry up your pork roll slices and eggs. We use a creamy, sharp American cheese that provides that perfect meltiness we always crave. We're also big fans of mayo on the outside of a grilled cheese, to give us that great crispiness we want on the bread, for a little crunch, trumpeting in all that protein goodness inside.

### *Ingredients*

- 1 loaf of rye bread
- 1 ¼ C mayonnaise
- 1 Tbsp Italian seasoning
- ½ lb of pork roll (or Taylor ham, depending on what you call it)
- ½ lb of sliced sharp American cheese (we used Coopers)
- 3 Tbsp of butter, divided
- Salt and pepper to taste
- 4 eggs

### *Directions*

- In a large skillet, heat up 1 Tbsp of the butter and fry the slices of pork roll
- Leave the cheese out to room temperature so it can melt faster (you can also put it on a plate and microwave it for 10 seconds)
- Remove the pork roll, and wipe the pan with a paper towel
- In a separate bowl, whisk the eggs with salt and pepper
- Add more butter to the pan, and fry the eggs
- Once the eggs start to firm up, cut them to the size of the bread
- Remove the eggs, set aside
- Take the mayo, and brush it across one side of each of the pieces of bread, then sprinkle with Italian seasoning

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- Heat the remaining butter in the pan, and lay one piece of bread, mayo-side down, on the bottom
- Add a layer of cheese, then a layer of pork roll, then a layer of egg
- Put the other piece of bread, dry side down, on top
- Fry for 2-3 minutes, until golden and crispy, and flip over and do the same
- Enjoy the perfect breakfast grilled cheese