

[PDF] 150 Best Breakfast Sandwich Maker Recipes

Jennifer Williams - pdf download free book



Apple, Sausage and Cheddar Croissant

The unique combination of tart apples, sausage and cheese adds a robust taste to this croissant sandwich.

Prep Time: 2 MINUTES	Preheat breakfast sandwich maker
COOK TIME: 4 TO 5 MINUTES	1 small croissant, split in half
Tips	1 frozen cooked pork sausage patty 1 1/2 tart green apple, thinly sliced 1/2 1 tbsp packed brown sugar 1/2 Nonstick cooking spray 15 mL 1 large egg 2 tbsp shredded sharp cheddar 30 mL Cheddar cheese
Tart green apples, such as Granny Smith or Fuji, complement the sausage and sharp Cheddar. Reserve all the light croissant.	
Separate remainder of the apple slices for use as a sandwich or pack it in an airtight container for a midday snack.	
	1. Place bottom half of croissant, split side up, in bottom ring of sandwich maker. Top with sausage and apple slices. Sprinkle apples with brown sugar.
	2. Lower the cooking plate and spraying. Lightly spray the plate with cooking spray, then crack the egg into the ring. Press top of egg with a towel/rock or plastic fork. Sprinkle cheese on top of the egg. Place the other croissant half, split side down, on top of the cheese.
	3. Gently lower the cover and cook for 4 to 5 minutes or until egg is cooked to your liking. Rotate cooking plate away from sandwich maker and lift rings. Use a plastic or nylon spatula to remove the sandwich. Serve immediately.
	Variation Caramelize the apple slices. Place the apple slices, brown sugar and 1/2 tsp (2 mL) butter in a small bowl. Cover and microwave on high for 3 minutes. Place on top of sausage patty in sandwich maker.

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Description:

Easy breakfast sandwiches made at home.

Breakfast is easier than ever using these delicious recipes and a breakfast sandwich maker. A morning meal can be a breeze: quick and delicious, easy to make, and ready in five minutes with minimal cleanup afterwards.

Nutritionists are right that a good breakfast is the very best way to start a day, yet often it is a struggle for time and ideas on what to make. This book provides a really fun, fool-proof and fast way to make a delicious breakfast sandwich -- perfect for students, busy moms, teenagers and anyone on the go who finds it just too time consuming or cumbersome to make breakfast for themselves.

All of these recipes have been designed for the speed of a breakfast sandwich maker along with easy-to-follow directions. All of these recipes can also be prepared using small kitchen appliances such as an all-in-one-griddle, sandwich maker or even good old-fashioned pots and pans.

Here are some individual and crowd pleasers:

Classic Breakfast Sandwiches

1. Bacon, Avocado and Cheddar Breakfast Melt, Rustic Ham and Cheese Sandwich, Apple Bacon and Cheddar Croissant, Hash Browns and Sausage

Vegetarian

2. Chocolate Chip Blueberry Pancakes, Portabella Mushroom Sandwich, Caramelized Onion and Kale Frittata, Margherita Pizza, Florentine Eggs

Anytime recipes

3. Prosciutto, Artichokes and Cream Cheese on a Brioche, Chorizo Egg Torta, Southwestern Chicken Sandwich, Anytime Quesadillas, Cranberry Bagel Sausage.

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