

Breakfast Sandwiches



CONTENTS

Breakfast Sandwiches	121
Dagwood Biscuits.....	121
Dagwood Boudreaux Biscuits	122
Breakfast Dogs.....	123
Breakfast Sausage Dogs	124
Loaded Breakfast Grilled Cheese	125
Loaded Breakfast Grilled Cheese II	125
Western Omelet Grilled Cheese	126
Breakfast Burger	127
Chorizo Breakfast Burger	128
Pulled Pork Breakfast Tacos.....	129
Chorizo & Egg Tacos	130
Chicken 'N Biscuit Slider	131

Breakfast Sandwiches

Just because our customers are offshore doesn't mean they aren't in a hurry sometimes, or that they don't appreciate a breakfast sandwich once in a while. And, if your facility has a night crew, perhaps a sandwich might be something they would prefer over a plate of eggs at the end of a day.

These aren't so much "recipes" as resources: ideas we present to you with a set of procedures.

Dagwood Biscuits

Anybody of a certain age will remember Dagwood Bumstead, the cartoon character famous for his monster sandwich creations. This breakfast tribute is a large biscuit with the following placed in this order on the bottom half:

2	slices	hot thin ham, folded
1	slice	American cheese
2	slices	bacon, broken in half
1	each	egg, fried or scrambled hard
1	slice	Swiss cheese
1	each	sausage patty
2	slices	tomato
1	slice	onion, sliced very thin

- After stacking these items on the bottom of biscuit, put top on and hold in a warm oven until cheese softens.
- Transfer to serving line in a shallow pan.



Dagwood Boudreaux Biscuits

Dagwood had a good Cajun cousin who done stole dat idea. Dis here is a big ol' biscuit with dis stuff here put on da bottom:

- 1 piece American cheese right on dat biscuit
- 1 spoon hash browns
- 1 slice cheese
- 1 piece smoked sausage, cut in half and grilled, on top of cheese
- 1 slice onion tick or tin, don't matter
- 2 slices bacon, broke in half and make a "X" on top of da onion
- 1 each egg, fried hard
- 1 or 2 dash Louisiana hot sauce on da egg
- 1 slice cheese, any kind, on top
- 1 little bit of green onion on top da cheese

- Sprinkle some of dat Tony's. Just a little
- Put top on da biscuit and hold in a warm oven until cheese softens.
- Transfer to serving line in a shallow pan.

Breakfast Dogs

For each sandwich:

- 1 each hot dog bun (or make fresh rolls and split)
- 1 or 2 each eggs
- 2 slices bacon, crisp, crumbled
- 2 each breakfast sausage link, cooked
- 1 slice American cheese cut in half diagonally to make 2 triangles
- 2 Tbsp sliced green onions
- 2 dash LA hot sauce

- Butter bun(s) and grill until inside is golden brown.
- Lay sliced cheese in bottom of the bun.
- Put in the sausage links and place in serving pan.
- Scramble eggs dry with bacon and green onions.
- Place on top of sausage, then add a dash of hot sauce.
- Place on serving line.



Breakfast Sausage Dogs

For each sandwich:

1	each	hot dog bun (or make fresh rolls and split)
1 or 2	each	eggs
2	each	smoked sausage link, grilled (you can split and grill too)
1	slice	American cheese cut in half diagonally to make 2 triangles
¼	cup	grilled onions
2	dash	LA hot sauce

- Butter bun(s) and grill until inside is golden brown.
- Lay cheese in buttered bun.
- Put in the sausage link and onions; set in line pan.
- Scramble eggs; cook in skillet or on grill until eggs are set.
- Place on top of sausage, then dash of hot sauce.
- Garnish with a little more grilled onion.
- Place on serving line.

Loaded Breakfast Grilled Cheese

For each sandwich:

2 slices bread
1 each egg
2 slices bacon, cooked and broken in half
2 slices American cheese
½ cup hash browns, cooked crisp
Butter as needed

- Crack egg onto grill; fry hard.
- Butter bread and put on grill. Put cheese on bread.
- Put bacon on one slice of bread; hash browns on the other.
- When egg is ready, put on hash browns; close up sandwich.
- Slice diagonally and put in serving pan.

Loaded Breakfast Grilled Cheese II

For each sandwich:

2 slices bread
1 each egg
1/4 cup diced smoked sausage
2 slices American cheese
½ cup hash browns, cooked crisp
Butter as needed

- Butter bread and put on grill. Put cheese on bread.
- Make a small omelet with eggs and sausage.
- Put bacon on one slice of bread; hash browns on the other.
- When eggs are ready, put on hash browns; close up sandwich.
- Slice diagonally and put in serving pan.

Western Omelet Grilled Cheese

This is a grilled cheese with a 1- or 2-egg omelet and bacon stuffed in the middle. Full of flavor and your guests can grab and go.

For each sandwich:

2 slices Texas Toast or thick French Bread
2 slices American or Swiss cheese
2 slices bacon, halved

For the Omelet:

1 each egg
1/4 cup diced sausage, any kind
1/4 cup diced onion and pepper

- Butter the bread and put on grill; add cheese slices and bacon.
- Beat the egg (or eggs) and add sausage, onion and pepper.
- Pour on grill to about the size of the bread and allow to cook.
- Flip omelet once. When done, put on top of the bacon on sandwich.
- Close up and slice in half diagonally.



Breakfast Burger

For each burger:

1	each	bun, buttered
1	each	egg
1	each	burger patty
1	strip	bacon, halved
½	cup	hash browns, shredded, cooked crisp
1	slice	American cheese
1	tsp	Worcestershire sauce
		salt and pepper to taste
		butter as needed

- Season burger patty with salt and heavy pepper.
- Put on grill to cook; flip and add cheese and bacon.
- Butter bun and toast on grill.
- When burger patty is done, put on bottom half of bun.
- Put hash browns on top of burger patty, add Worcestershire sauce.
- When egg is fried hard, put on top of hash browns, then close up sandwich. Put on serving line.



Chorizo Breakfast Burger

Southwest flavor for sure in a breakfast burger.

For each burger:

1	each	bun, buttered
1	each	egg
4	ounce	chorizo (split casings and remove meat)
1	slice	American cheese
½	cup	hash browns, shredded, cooked crisp
1	Tbsp	mild salsa
2	slices	avocado (if you have them, they're a great addition)

- Form a patty large enough that it will cover the bun when cooked.
- Put on grill to cook; flip and add cheese.
- While chorizo is cooking, put egg on grill to fry hard.
- Butter bun and toast on grill.
- When patty is done, put on bottom half of bun.
- Put hash browns on top of patty.
- When egg is fried hard, put on top of hash browns, top with salsa.

Pulled Pork Breakfast Tacos

Pork, eggs, cheese and salsa on a soft – or hard – corn tortilla for a simple and different breakfast.

Yield: 24 tacos

3	lbs	pulled pork
24	each	eggs
3	lbs	shredded cheddar
24	each	taco shells or soft corn tortillas
1/2	cup	sliced green onions
2 to 3	cups	mild salsa

FOR HARD SHELLS:

- Set the taco shells in a shallow half size steam table pan.
- Heat the pork. Add half the salsa and keep warm.
- Scramble the eggs a little on the soft side. They should be moist, not dry.
- With tongs, portion pork into the bottom of the taco shells.
- Spoon eggs on top of the pork, then sprinkle cheese.
- Spoon a tablespoon of salsa and sprinkle green onions for garnish.

FOR SOFT SHELLS:

- Heat the pork and salsa. Keep warm.
- Scramble eggs as above.
- Holding a tortilla in your hand, portion the pork, then eggs, cheese and fold it and lay in pan as shown below. Then garnish with salsa and onions.



Chorizo & Egg Tacos

Have salsa available on the side. Either on the line in a pan or nearby in a bowl. The procedure for assembling these is the same as for the pulled pork tacos.

Yield: 12 tacos (will fit in a single shallow half pan)

12	each	taco shells or soft corn tortillas
2	lbs	chorizo, removed from casing, cooked and crumbled
12	each	eggs, beaten
2	cups	shredded cheddar

- Scramble the eggs with the chorizo on grill. They should be moist, not dry.
- Portion into the taco shells or corn tortillas
- Put in the line pan
- Top with cheese.



Chicken 'N Biscuit Slider

For each sandwich:

- 1 each chicken tender
- 1 each biscuit, make a bit on the small side for these
- 1 ounce maple flavored breakfast syrup

- Fry the chicken tenders
- Split biscuits; put bottoms in line pan. Put a chicken tender on each one.
- Pour syrup on each tender. Don't go crazy. You don't want a wet biscuit.
- Put tops on the biscuits.

