



The Ultimate Breakfast Sausage Burger | Swaggerty's Farm

directions

1. In a bowl mix together the sausage, bread crumbs, and a pinch of salt and pepper. Using your hands, blend together until bread crumbs are totally incorporated with the meat. Form into 4 burger patties. Cover and set aside until ready to cook.
2. Using a fork smash ripe avocado, add in mayo and mustard, and stir to combine. Season with a pinch of salt and pepper. Cover until ready to use.
3. In a heavy skillet or grill cook burger patties. Place a slice of cheddar on each burger while hot, and cover loosely with foil. Set aside, keeping warm.
4. Smear avocado mayo on the top and bottom of each bun. Layer on all other ingredients ending with egg (fried over easy).

| 4 <i>servings</i> | 10 mins. <i>prep time</i> | 20 mins. <i>cook time</i> |
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| ingredients | | |
| 1lb. Swaggerty's Farm Sausage | | |
| 1 cup Italian bread crumbs | | |
| salt and pepper | | |
| 1/2 cup mayonnaise | | |
| 1 Tbsp. grainy mustard | | |
| 1 ripe avocado | | |
| 4 Toasted burger buns | | |
| Lettuce leaves | | |
| Cheddar cheese slices | | |
| Thick tomato slices | | |
| 4 eggs, fried or over easy | | |
| Crispy bacon slices | | |

To Serve

Serve burgers warm and topped with your choice of egg: runny, over easy, soft, or fried. Have an assortment of your favorite burger toppings and condiments nearby.

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