



# Ultimate Breakfast Burger with Avocado- Mayo

## 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. Set aside covered until ready to cook.
2. Using a fork smash the ripe avocado, add in the mayo and mustard and stir to combine. Season with a pinch of salt and pepper to taste. Cover until ready to use.
3. In a heavy skillet cook burgers patties. Place a slice of cheddar on each burger while hot, cover loosely with foil. Set aside, keeping warm.
4. Smear avocado-mayo on top and bottom of each bun, add all ingredients ending with egg on top. If you like bacon on your burger add that as well.

4 <i>servings</i>	10 min <i>prep time</i>	20 min <i>cook time</i>
<b>ingredients</b>  1 lb. Swaggerty's Premium Bulk Sausage, Hot  1 cup Italian Bread Crumbs  salt and black pepper to taste  1/2 cup mayonnaise  1 tablespoon grainy mustard  1 ripe avocado  4 Toasted Burger Buns  Lettuce leaves  Cheddar cheese slices  Thick tomato slices  4 eggs, fried to your liking  Optional: crispy bacon slices		

## To Serve

Warm and perhaps toasty

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