



Allen's Breakfast Pork Muffins

These would cost \$4 each at a fast food place!

Servings: 8

- 16 Slices of pork
- 8 Cooked biscuits or English muffins
- 8 Sharp Cheddar cheese slices
- Guava Jelly or Orange marmalade.



Just make up a few breakfast muffins. To heat for breakfast, Remove from wax paper, and put on something that will catch dripping. Warm in toaster oven or oven for about 15 minutes at 250. (Or about the same time that a shower takes.)

They can be made in advance and individually wrapped in wax paper or foil and put in a zip lock bag. They keep for about 5 days. Slice pork loin very thin (same as for Cuban sandwich.)



ANDY THORNAL COMPANY
336 Magnolia Ave.
Winter Haven, Fl 33880
(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com