

# Ultimate Breakfast Sandwich

Softly scrambled eggs, crispy bacon and melted cheddar cheese on a wonderfully soft brioche bun

## Ingredients

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- 2 Brioche roll
- 4 strips bacon
- 2 slices cheddar cheese
- 6 eggs
- melted butter

## Directions

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1. Bake bacon until golden and crispy
2. Beat eggs with heavy cream and gently stir eggs with a flat spatula until it begins to set
3. Slice and toast brioche roll, brush butter inside
4. Layer bacon, scrambled egg and cheddar cheese on top
5. Enjoy!

## Brioche Roll

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Andersen Bakery 's brioche roll is rich, tender and pillow-like. Crafted with butter, milk and egg

Perfect for any gatherings, breakfast sandwiches and juicy burgers

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added





# Roast Beef Sandwich

Easy and delicious for dinner, game day or social gatherings! Made with horseradish, lots of melted cheese and savory butter on brioche roll

## Ingredients

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- 2 Brioche roll
- Horseradish
- 4-6 slices of thinly sliced roast beef
- 2 slices sharp cheddar
- 2 tbsp melted butter
- 1 tbsp parmesan cheese
- 1 tbsp garlic powder

## Directions

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1. Cut brioche rolls in half
2. Spread half of the horseradish on the bottom layer
3. Layer the roast beef over the rolls, folding it together, layer cheese on top
4. Spread the rest of the horseradish sauce on the top layer
5. Combine melted butter in a bowl with garlic powder and parmesan cheese then brush on brioche roll
6. Bake sliders in preheated 350 F oven until cheese is melted and buns are toasty on top
7. Enjoy!

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# Beef Sliders

(4 sliders)

A cravable sandwich all ages will love!

## Ingredients

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- 4 Brioche roll
- 1 pound ground beef
- 2 slices cheddar cheese cut into quarters
- salt and pepper
- caramelized onions (optional)
- Sauce
  - 1/2 cup mayonnaise
  - 1/4 cup ketchup
  - 2 tbsp sweet pickle relish
  - 1 tsp sugar
  - 1 tsp white vinegar

## Directions

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1. Make spread and set aside
2. Portion ground beef into a 1/2 inch thick patty and make an indentation in the center so the patties keep their shape while cooking
3. Cook patties until brown, 2 to 3 minutes per side
4. Top each patties with a piece of cheese until melted, about 1 minute
5. Slice brioche rolls in half. Spread sauce on the bottom of the roll and top with onion and beef patty.
6. Enjoy!

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