

★ U.K. ★ BBQ ★ Week ★



Indirect grill
on plancha
or griddle



Final Temp
70°C/160°F



20 mins



£2



Serves 3

RECIPE

Two for One Breakfast Part 2 - Sausage and Potato Rolls



INGREDIENTS

Potato reserved from Part 1
Sausages reserved from Part 1
1 Egg
1 Onion – diced
3 Rolls

METHOD

- 1.** Form the sausage into three patties. Cook on the plancha for about 10 minutes a side or until internal temp reaches 70°C (160°F).
- 2.** Mash the potato and mix with the onion and egg. Form the potato in to three patties and put on the plancha with the sausage patties, these will probably take about 10 minutes a side. You might want to put a pat of butter under each to help with the browning.
- 3.** Toast the buns cut side down on the plancha for a minute or two and assemble. If you are likely me you will liberally lash with hot sauce.

As with most breakfast dishes you can stack this with whatever you want!

Recipe from @silverbackgrill