

★ U.K. ★ BBQ ★ Week ★



Direct and
In-Direct



Final Temp
74°C



30 mins



£4



Serves 2

RECIPE

Breakfast Bagels



INGREDIENTS

4 slices of back bacon, (We cure our own and this one had a lovely flavour of maple smoke with bay, pink peppercorns and rosemary in with the cure)

2 sausage patties, these can be bought or skin sausages and make into patties

4 eggs lightly beaten and seasoned with salt and pepper

50gms of grated mature cheddar added to beaten eggs.

1 Tbs butter

2 bagels

METHOD

1. Cook the bacon and sausage on the grill, set aside but keep warm
2. Heat the butter in a small pan until foaming, pour in the egg and cheese mixture and stir until lightly scrambled,
3. they will continue to cook in the residual heat so don't over scramble.
4. Toast the bagels
5. place eggs on bagels, top with sausage and bacon and the sauce of choice (in our house its red)r

Recipe by Christine Dale