

## Grilled Cheese in the AM

Start your day off right with a tasty grilled cheese sandwich!

1/2 lb Jimmy Dean brand Hot sausage  
6 large eggs  
Salt and black pepper, to taste  
8 slices American or Colby-Jack cheese  
4 Tbsp soft butter, divided  
8 slices sourdough or Italian bread

*Recipe suggestion: substitute bulk sausage with Jimmy Dean sausage crumbles, prepared according to package directions.*

Make sure to use a non-stick skillet that's large enough to accommodate four slices of bread. (If you don't have a large enough skillet, simply prepare one or two sandwiches at a time when it comes time to grill.)

Using the skillet, cook and crumble the sausage until no longer pink. Transfer the cooked sausage to a medium paper-towel-lined mixing bowl and set aside. Wipe out the skillet with a paper towel.



In the same skillet, melt 2 tablespoons of butter over medium-high heat. Pour eggs into the pan. *Lightly* season with salt and pepper, to taste. Once the eggs begin to set, gently stir to make scrambled eggs. When fully scrambled, remove pan from the heat.

Remove the paper towel from under the sausage leaving the sausage in the bowl. Add the scrambled eggs to the bowl with the sausage and gently stir to combine. Wipe the skillet with a paper towel and heat it over medium heat.

With the remaining butter, butter one side of each piece of bread. Place four slices of bread into the skillet, butter side down.

Top each bread slice with one slice of cheese. Scoop about 1/2 cup of the sausage-egg mixture over the top of each slice of cheese (using all of the mixture for the four slices). Top the sausage-egg mixture with another slice of cheese, then another slice of buttered bread with the butter side facing up.

Brown the bottom of the sandwiches until golden brown, about 2-3 or so minutes. Carefully flip the sandwiches over and cook until golden brown on the second side.

Remove the sandwiches to a cutting board and cut each in half for easy eating.

Serve immediately.