Bacon Jam and Avocado Grilled Cheese Egg Sandwich

Description

A grilled cheese sandwich stuffed with sweet, salty, smoky and spicy bacon jam, cool and creamy avocado, a fried egg with runny yolk and plenty of ooey gooey melted cheese.



Summary

Yield: 12
Prep Time: 20 minutes
Category: Sandwiches
Cuisine: American
Tags: Football Breakfast

Ingredients

- 1/2 tsp bacon grease
- 1 egg
- 1 tbsp butter
- 2 slice bread - sourdough
- 2 tbsp bacon jam
- 1 cup cheddar shredded room temp
- 1/2 avocado

Instructions

Heat the bacon grease in a pan over medium heat, add the egg and fry sunny side up, about 2-3 minutes ans set aside.

Butter the outside side of each slice of bread, spread the bacon jam on the inside, place one slice in the pan buttered side down, sprinkle on half of the cheese, then top with avocado, fried egg and the remaining cheese followed by the remaining slice of bread, buttered side up.

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Cook until golden brown on both sides and the cheese is melted, about 2-4 minutes per side.