THE TRANSCENDED EGG MCMUFFIN

3.5-Inch Cast Iron Skillet Breakfast Sandwiches

Yield: 4 Sandwiches | Cook Time: 15 Mins

INGREDIENTS & SUPPLIES



4 Sourdough English Muffins (split & toasted)

Thinly sliced Duroc Ham

Tillamook 6-Month Medium Cheddar (sliced)



French's Classic Yellow Mustard



Salt, freshly ground black pepper, butter



Four 3.5" Mini Cast Iron Skillets

White Cutting Board, Plain Deli Sandwich Wrapping Paper

1. PREHEAT SKILLETS & FRY EGGS



Preheat four 3.5-inch mini cast iron skillets over medium heat with butter. Crack 1 jumbo egg into each skillet, season with salt and pepper, and fry until set.

2. PREP MUFFINS & MUSTARD



Split and toast 4 sourdough English muffins. Spread French's yellow mustard on bottom halves. Place Tillamook cheddar slices on top halves.

3. ADD DUROC HAM



Layer thin-sliced Duroc ham evenly onto the mustard-spread bottom muffin halves.

4. ADD CAST IRON EGGS & HOT ONES SAUCE



Place hot 3.5" cast iron fried eggs on top of the ham. Spoon a generous dash of Hot Ones Los Calientes hot sauce over each egg.

5. ASSEMBLE SANDWICHES



Top with the cheese-covered upper muffin halves. Press gently to let residual heat soften the Tillamook cheddar.

6. WRAP & SERVE



Wrap in plain deli sandwich paper to steam slightly and hold together. Serve hot and enjoy!