



Bacon, Egg & Hash Brown Grilled Cheese Sandwich

1 russet potato, peeled
4 slices bacon (thick-sliced)
2 eggs
4 slices white bread

2 Tbsp. butter, very soft
6 oz. sharp cheddar cheese,
shredded

Place peeled potato in small saucepan, cover with cold water and bring to a boil, simmer for 5 minutes. Remove and let sit for 15 minutes.

Fry the bacon until crisp; remove and drain. Pour bacon drippings into small bowl and set aside.

Fry the eggs to your desired degree of doneness; remove the eggs to small plate and cover with foil to keep warm.

Grate potato with large holes of box grater. Heat skillet on high, add 2 Tbsp. bacon drippings. Spread shredded potatoes in thin, even layer over bottom of skillet. Season with salt and pepper; cook for 5 minutes, or until golden brown on the bottom. Flip potatoes over and cook for 3 to 5 minutes, or until golden brown. Remove hash browns to a plate.

Butter the slices of bread. Place two pieces butter-side down in skillet, top each slice with a quarter of the cheese, half the potatoes, one egg, two slices bacon and remaining cheese. Top with slice of bread, butter side-up. Cook until bottom is golden brown, flip and cook until golden brown on the other side, about 5 to 7 minutes total.