

# Brenalou Bakes. Brenda Food.

## Sausage Patty Sandwich

### Step 1: the Bread

Make one of the following bread/biscuit recipes:

- [Quick Homemade Hamburger Buns](#) (recipe time about 1 hour)
- [Husband Catching Biscuits](#) (recipe time about 20 minutes)
- [French Bread](#) (recipe time about 2.5 hours)
- or just use your favorite bakery specialty

While your bread is baking . . .

### Step 2: Sausage patties

- Either use pre-formed sausage patties or convert a [breakfast sausage roll into perfect disks](#)

Heat a skillet over medium heat

1. Place the patties in the hot skillet, arranging in a single layer (divide into batches if needed)
2. Cook until browned (5-6 minutes), flip and continue cooking until the patty is cooked through (3-4 minutes)
3. Remove fully cooked patties from skillet, placing on a paper-towel lined plate, set aside

### Step 3: Egg scramble

- Preheat skillet over medium heat (cast iron recommended)

To a large mixing bowl, add:

#### **Eggs**

- Note: generally plan one egg per serving

Whisk with a fork until nicely blended. Set aside.

Butter the hot skillet with:

#### **1 - 2 tsp butter**

Using a knife or heat-proof spatula, spread the melting butter over the full cooking surface of the hot skillet.

Pour in the whisked eggs. Sprinkle lightly with:

#### **Salt**

#### **Pepper**

Don't touch the eggs until the edge barely begins to set.

**Brenda Bakes.**  
**Chelsea Blogs.**  
**You Enjoy.**

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Here's how to form a delicate egg scramble patty: Use a heat-proof spatula to gently push the section of eggs that has set to the side, allowing more of the un-cooked egg to flow across the surface of the hot skillet. Repeat until the egg doesn't run into the void from pushing aside the set eggs.

Flip the egg patty. remove the skillet from heat. Top with:

**Cheese, shredded**

## Step 4: Assemble

1. Slice the bread/bun/biscuit in half (optional: toast)
2. Top one half with egg scramble
3. Add a sausage patty
4. Top with the other half of bread/bun/biscuit

Serve hot.

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## **Brenda's tips:**

- **Serving size:** variable
- It really is best if the bread/bun/biscuit is toasted
- This method for cooking the eggs creates a beautifully fluffy egg, cooked through but not overcooked