
BLUEBERRY MAPLE + BACON SAUSAGE MONTE CRISTO *sandwiches*

INGREDIENTS

sliced texas toast
(or any good sliced
brioche bread)
berry jam
swiss cheese slices
blueberry maple + bacon
sausage
powdered sugar
butter

FRENCH TOAST BATTER

4 whole eggs
1 cup milk
½ tsp ground cinnamon



INSTRUCTIONS

Let's start with the sausage. Preheat oven to 350 degrees. Divide the breakfast sausage into four equal parts, roll them into balls and then gently flatten them down into round patties. Place the patties on a cookie tray lined with parchment paper, and cook for 15 minutes. Check the internal temperature and once it hits 165 degrees, pull it. Allow the sausage to rest until cooled to room temperature. Once cooled, slice the patty in half lengthwise to create two thinner discs. Set the sausage to the side while we prepare the rest of the sandwich ingredients.

In a mixing bowl, combine your French toast batter and whisk vigorously. Set aside. Now, turn to the sandwich. Place two slices of bread on your cutting board. On one slice, spread your berry jam evenly across the bread. Place one portion of your blueberry maple + bacon sausage on top of the jammed bread. Top the sausage with two slices of swiss cheese. Place the second piece of bread on top and gently squish it together.

Next phase: warm a skillet over medium heat and put a tablespoon of butter into the skillet, letting it melt. Gently dip the entire sandwich in french toast batter. Once the butter is melted and bubbling, place your dipped sandwich into the skillet. Slowly cook the first side of the sandwich until it is golden brown and toasty. Flip the sando over and repeat the same process on the other side. Once both sides of the sandwich are cooked, remove from the heat.

To serve, cut each sando in half diagonally, and dust generously with powdered sugar and sea salt. Feel free to dip into any excess jam, maple syrup, or any other fun breakfast type sauce. Enjoy.

OCTOBER

OX BOX

As my oldest daughter, Charlie, leaves toddlerhood behind, my wife and I are actively trying to broaden her palette, move her beyond chicken nuggets and mac and cheese. But, as you can expect, you can't just tell a five year old to eat whatever you put in front of her. She fights every new flavor tooth-and-nail, but in the end we've notched some wins, introducing her to some new flavors - which she actually likes! So as I think about this box, I'm thinking about how to introduce some of these cuts to her. I think I'm going to start with that Maple Bacon Blueberry Breakfast Sausage. My master plan here is to cook the sausage in a pan, breaking it into little bits, and then cook up some scrambled eggs (my tip for making the best scrambled eggs: use good butter, like Kerry Gold, cook on low heat using a good quality nonstick pan, and keep mixing while you cook to make 'em fluffy), then fold the breakfast sausage into the eggs, and serve it on some toast with more butter. I think, fingers crossed, she'll eat it (not after a fight though), and love it. Those NY Strips though, those things I ain't sharing.



Chef B. Wise

WHAT'S IN THE BOX

BRATWURST

**BLUEBERRY MAPLE
+ BACON SAUSAGE**

**BUTCHER'S BLEND
GROUND BEEF**

**ROASTED GARLIC +
ROSEMARY WHOLE CHICKEN**

PERUVIAN CHICKEN THIGHS

**CALIFORNIA CUT
NY STRIP STEAK**

