

Donald's English Muffin Breakfast Sandwiches

Ingredients, per sandwich:

- 1 cooked breakfast sausage
- 1 English muffin
- 1 slice processed cheese ("American cheese"), or natural cheese sliced off the block
- Olive oil
- 1 egg

Equipment:

- cast iron skillet or other frypan
- egg flipper
- stove
- toaster / toaster oven
- plate(s) for serving

How to make it:

- Cook breakfast sausage(s) -- normally, in advance I cook and freeze in large numbers, to be used individually and as needed
- Slice cooked breakfast sausage(s) along its (their) length
- Slice cooked breakfast sausage(s) crosswise
- Take out cheese slice(s) or cheese block
- Unwrap cheese slice(s), or slice cheese off of cheese block, about 1mm thick and the diameter of the English muffin
- As needed, fold corners of cheese slice(s) toward the centre, in order to make it (them) fit the English muffin(s)
- If using pre-cooked sausages, oil the surface of the cast iron skillet on which you will fry the egg
- Preheat the cast iron skillet on the stove over a low to medium heat
- Take out English muffin(s)
- Slice English muffin(s) into two halves (each)
- Place English muffin(s) in a toaster

While the English muffin(s) is(are) toasting:

- Place the breakfast sausage pieces in the skillet
- Take out (an) egg(s)
- Crack egg(s) in the preheated skillet on the oiled surface
- Fry egg(s), and turn over when one side is done

When the English muffin(s) is(are) toasted:

- Place English muffin halves on a plate
- Place cheese on one of the English muffin halves
- Place the fried egg on top of the cheese slice
- Place the sausage pieces on top of the egg
- Place the other English muffin half on top of the sausage pieces
- Serve your breakfast!