





1. Toasted English Muffin Top



2. Hot Sauce



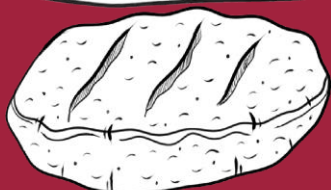
3. Fried Egg



4. Streaky Bacon



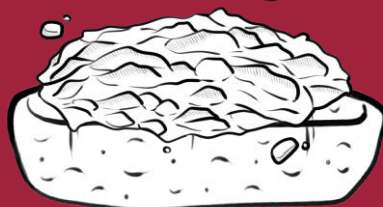
5. Toasted English Muffin



6. Big Al's Fully Cooked Sausage Patty



7. Pepper Jack Cheese



8. Tomato Chutney

9. Toasted English Muffin Bottom

# THE MATCH DAY MORNING MUFFIN

## WHAT TO DO:

1. Toast the Breakfast Muffin, and layer with Tomato Chutney and sliced Pepper Jack Cheese.
  2. **COOK AS FOLLOWS:**  
Heat hot plate to 200°C. Place the Brunch Seasoned Pork Burger on a hot plate. Cook for 2 minutes. The total cook time for the Brunch Burger is: 3.5 minutes. Ensure the burger is 75°.
  3. Place the sausage patty on the cheese.
  4. Add another layer of toasted muffin and repeat.
  5. Top with Streaky Bacon, Fried Egg and Hot Sauce.
- SERVING SUGGESTION:**  
Serve with a hashbrown on the side and sauce