

Sausage Egg N Cheese Maple Risers

12 Pork Sausage Patties

12 Hawaiian dinner rolls

6 large eggs, scrambled

6 slices sharp cheese

1/2 cup butter, melted

1/4 cup maple syrup

Preheat oven to 350°F.

Heat large skillet over medium heat. Add sausage to skillet and cook until completely cooked through. You want the outside nice and brown!

Meanwhile, using a serrated knife, cut rolls in half lengthwise (without breaking them apart). Place bottom half of rolls in 7×10-inch or 9×13-inch baking dish; set tops aside. No need to grease pan. Place well drained sausage patties on top of each roll.

Now, you want to start scramblin those eggs. Just add a splash of milk and a little pepper. Mix well. You want a thin layer, and I found the easiest way was to use my griddle, then cut it into squares and place it on top of the sausage.

And saving the best for last....Combine melted butter and maple syrup in small bowl. Brush over tops of rolls allowing sauce to drip down sides and into bottom. Use entire amount.

Bake 15-20 minutes or until cheese is bubbly and melted. Serve and enjoy Every. Single. Bite!