

# Steak & Eggs Benny

Thick sliced, toasted English muffins are topped with mini peppered sirloin steaks & fried eggs—all topped with creamy, piping hot **Merkts® Sharp Cheddar Cheese** sauce and pickled jalapeño. Mucho macho!

## INGREDIENTS:

- 12 C Merkts® Sharp Cheddar
- ¾ C heavy cream
- 24 3 oz. top sirloin steaks, add Kosher salt & cracked black pepper to taste
- 24 eggs, fresh, large
- 12 English muffins, split in half, toasted
- 24 pieces/rounds pickled jalapeño

## METHOD:

1. Heat the Merkts® Sharp Cheddar and heavy cream over medium-high heat in a sauce pot, just to melt the cheese. Whisk to evenly combine the ingredients. Reserve warm.
2. Season the steaks with salt & pepper and cook to desired doneness. Reserve.
3. Fry the eggs hard. Reserve.
4. **To make 1 Benny:** Place two toasted English muffins on a dinner plate. Top each with a cooked steak. Top each steak with a fried egg. Coat each egg with 2 oz. of the Merkts® Sharp Cheddar cheese sauce. Top each Benny with 1 slice of pickled jalapeño. Repeat for the remaining 11 orders.

**PORTIONS:** 12

**SERVING SIZE:** 1 benny

