



Breakfast Fatty

Recipe courtesy of Matt Pittman. For more about Matt, visit meatchurch.com.

Ingredients

1 package of bacon
1 package of breakfast sausage
5 large eggs
1 cup of shredded cheese (3 cheese blend works well)
½ white onion, chopped
½ green bell pepper, chopped
Meat Church Honey Hog BBQ Rub
Salt & pepper

Instructions

Set your EGG for indirect cooking (with convEGGtor) to 275°F/135°C with apple chips.

Start by lightly sautéing the onions and bell peppers on the Half Moon Plancha Griddle. Scramble the eggs and add the onion and bell pepper mixture. Salt and pepper to taste and set aside.

Next make a 6x6 bacon weave. Lay 6 pieces of bacon side by side (touching) on parchment paper, which will help to prevent sticking. Then weave the remaining 6 pieces of bacon across those 6. Make sure your bacon weave is tight.

Next layer the breakfast sausage evenly across your bacon weave. Make sure the sausage extends to the edges of the bacon weave.

Add the scrambled egg mixture evenly across the sausage. Then spread the shredded cheese evenly across the top of the eggs. Top with a sprinkling of Honey Hog BBQ rub.

Carefully roll the bacon weave up tightly to form what looks like a burrito. Tuck the ends of the bacon into the side of the breakfast fatty to secure all the contents.

Cover all sides with a nice coat of Honey Hog BBQ rub.

Place the breakfast fatty on the grid and cook until the internal temperature reaches at least 160°F/71°C. That will ensure the ground sausage is fully cooked. This will take about 1 ½ hours.

Remove the breakfast fatty from the cooker and let rest for at least 10 minutes. Slice 1" thick slices. This is great by itself, on a biscuit or as Matt does in Texas, on a fresh flour tortilla!