

# DAVE'S BREAKFAST AT THE GNOSHERY

## INGREDIENTS:

1 English Muffin - Toasted with Butter

1 Poached or fried egg, seasoned to taste - salt, pepper, paprika and garlic powder

1 slice Canadian Bacon (a slice of smoked ham or our favorite Marchant's Apple Smoked Bacon works just as nicely)

1 slice pineapple

1 slice Swiss Cheese

Optional - a Jalapeno Slice - (sneak a single Jalapeno slice into the center of the pineapple ring to warm it up)

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## DIRECTIONS:

Pop the English Muffin in the toaster, while it's toasting, cook the egg,

Poaching them in a ramekin makes them perfectly round, but you can fry them up, or if you are in a hurry a minute or so in the microwave even does the trick; just remember to cover and prick the yolk! Season eggs with a dash of pepper, paprika and garlic powder.

Fry the Canadian Bacon until lightly browned and add the pineapple slice to the pan for the last minute or so, just to warm it up and brown it slightly.

Assemble Dave's Sandwich, english muffin, canadian bacon, pineapple slice, egg and finally swiss cheese on top.

Pop under the broiler for 2- 3 minutes until the swiss cheese is bubbly.

Top with the other half of the english muffin and eat like a sandwich, or put a bit of huckleberry jam on it for a little extra special goodness.

As a family with a bunch of kids, we'd make a dozen of these on a Saturday morning, share them at the table and be out the door and out on snow in no time. Taking the time to cook, eat and play together is the recipe for great memories.

Gnosh! Gnosh!