

EggyWhich

2 Slices Thick Cut MultiGrain Bread
7 Slices Thin Cut Maple Glazed Ham
2 Slices Kerrygold Vintage Cheddar
½ Avocado
3 Tbsp Butter

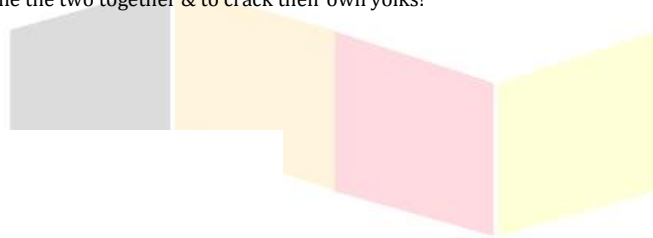
Herby Mayo

1/8 Cup Mayo
1 Tbsp Chopped Fresh Chives
1 tsp Chopped Fresh Rosemary
1 tsp Chopped Fresh Thyme

- Combine all ingredients & Mix Well, Season

Sandwich

- Spread Mayonnaise on bread & place it pan & place both pieces of bread in a medium high heat pan
- Add cheese to each slice & top with thin sliced avocado
- Cook for 1.5 minutes
- In a grill pan Grill Ham for 2 mins until slightly charred & browned
- Place on top of bread & hold
- In a small sauté pan add melted butter & add one Egg
- Season with Fresh Salt & Fresh Cracked Black pepper
- Over medium heat slowly cook the egg until the Whites are cooked & edges get brown & crispy
- Baste the yolk with a little of the butter
- Place egg on top of the sandwich & present nicely
- Allow your guests to combine the two together & to crack their own yolks!



CBD SOLUTION