



## INGREDIENTS

- 16 Slices Bacon\*
- 2 Pounds Beef Loin Steak (fresh or frozen)
- Coarse Salt (to taste)
- Ground Black Pepper (to taste)
- 2-4 Tablespoons Butter
- 8 Large Eggs
- 8 Burger Buns (enriched or whole grain-rich; at least 56 grams each)
- 8 Tablespoons Ketchup
- 8 Tablespoons Mayonnaise
- 2 Pounds Lettuce
- 8 Slices Deli Ham (½ ounce each; without binders, filler or extenders)
- 1 Cup Tomato (sliced)
- 8 Slices Mozzarella Cheese (½ ounce each)

## DIRECTIONS

1. In a large skillet over medium heat, cook the bacon slices until they are crispy. Set aside on paper towels to cool.
2. Drain the excess bacon fat out of the skillet. Slice each steak fillet in half crosswise to make 2 thin steaks from each.
3. Sprinkle with salt and pepper. Use a mallet to pound the steaks thinner.
4. Heat the skillet over medium-high heat until hot and place steaks on the skillet. Cook for about 2 minutes per side, or until they reach the desired doneness. Place on paper towels to cool.
5. Wipe the skillet clean. Melt the butter over medium heat and fry the eggs sunny-side up until they are done to your preference.
6. Preheat your broiler.
7. Spread the inside of the buns with ketchup and mayonnaise. Place the lettuce pieces on the bottom halves of the buns.
8. Top each sandwich with 2 slices of bacon, a slice of beef, a slice of ham, a slice of tomato, and a slice of mozzarella.
9. Place the uncovered sandwiches under the broiler briefly to melt the cheese, keeping a close eye so the cheese doesn't burn.
10. Remove the sandwiches from the oven and place a fried egg over the cheese, then top with the other half of the bun. Serve immediately.

## MEAL PATTERN CONTRIBUTION

-  Grain
-  Meat/Meat Alternate

## MEAL TYPE

-  Lunch/Supper

## YIELD

8 Sandwiches

## PORTION SIZES

- Toddler:** ¼ Sandwich
- Preschool:** ½ Sandwich
- School Age:** ½ Sandwich
- Adult:** 1 Sandwich

\*This food item does not credit in CACFP.