



Winner
JANUARY

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Rankin Inlet, NU



BAGEL AND EGG SANDWICH

INGREDIENTS

- 1 Country Harvest™ Everything Bagel
- 2 slices of bacon
- 1 egg
- 1 cheddar cheese slice
- ½ tsp butter or margarine

METHOD

Prep Time: 5 minutes | Cook Time: 20 minutes | Total Time: 25 minutes

1. In a small frying pan, cook the bacon until crispy, about 5 minutes. Place the cooked bacon on a paper towel-lined plate to drain. Remove most of the bacon grease from the pan.
2. In the same pan, fry the egg to your liking. When almost done, turn off the heat and top the egg with the cheese slice. Cover the pan with the lid to help the cheese melt.
3. While the egg is cooking, toast and lightly butter each half of the bagel.
4. Assemble the sandwich by layering the bacon, then the egg topped with cheese. Enjoy!



Country Harvest™
Everything Bagel

PRODUCT OF THE *Month*

Everyone loves a Country Harvest™ Everything Bagel, made with whole grains, roasted garlic and onions and topped with poppy seeds and sesame seeds.