



PULLED PORK BREAKFAST SANDWICH WITH FRIED EGG AND PLUM

Creamy ricotta cheese, sweet plum preserves, and the richness of egg yolks perfectly compliment the smokiness of pulled pork in this exceptional sandwich. Serve on Rich's Hoagie roll.

Yield: 10 sandwiches

INGREDIENTS

- 2 1/2 lb **RICH'S** Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)
- 10 oz Whole Milk Ricotta Cheese
- 10 oz Plum jam
- 10 tbsp. Clarified butter
- 20 Each Eggs
- Kosher salt and ground black pepper, to taste
- 10 Each **RICH'S** Parbaked Hoagie Roll, 75 Count, 4 oz (#89690)



DIRECTIONS

- 1 Toast hoagie rolls in the oven.
- 2 Heat double rub pork as per the instructions on the package.
- 3 Season the ricotta with salt, and ground white pepper.
- 4 On bottom half of roll spread 1 ounce of ricotta cheese, and top with 1 ounce of plum jam per Hoagie
- 5 Fry eggs sunny side up in clarified butter.
- 7 Close sandwich, cut in half, and serve.
- 6 Place 4 ounces of double rub pork, over the jam, and top with two fried eggs per sandwich