



USA PRIME®

BREAKFAST SANDWICH WITH ROASTED PORK BELLY, CHIPOTLE MAYO, CHEDDAR & FRIED EGG



WHAT IS PORK BELLY?

Pork belly comes from the hog's "belly," which is the same cut that bacon is made from. This boneless cut may be served fresh, which means it is not cured or smoked. It's high in fat and full of flavor.



MENU TYPE

Restaurants and sandwich shops specializing in American breakfast or brunch, high-volume.



WHY USE CHIPOTLE PEPPERS WITH PORK BELLY?

The chipotle peppers contribute a unique depth and complexity to the dish, complementing the fat and natural flavor of the pork belly.



BREAKFAST SANDWICH SIDES

Fruit salad
Hashbrown
Sausage



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Yield:
4 servings

Pork Belly

- 1 lb. Prairie Fresh USA Prime® pork belly, scored
- 1 tablespoon brown sugar
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon black pepper
- ½ teaspoon kosher salt
- A pinch of cayenne for heat (optional)

Chipotle Mayo

- ½ cup mayonnaise
- 1-2 chipotle peppers in adobo (minced)
- 1 teaspoon adobo sauce (from the can)
- Juice of ½ lime
- Pinch of salt

Assembly

- 4 brioche buns
- 4 eggs
- 4 slices sharp cheddar cheese
- Butter for frying

Directions

1. Preheat the oven to 300 F (150 C).
2. Pat pork belly dry and score on both sides.
3. Mix brown sugar, smoked paprika, ground cumin, garlic powder, onion powder, black pepper, kosher salt, and cayenne in a small bowl. Rub the pork belly generously with the spice mix on all sides.
4. Place the pork belly in a baking dish, fat side up.
5. Roast for 2-2.5 hours until tender.
6. Rest for 10 minutes and then slice into ½-inch thick slabs.
7. Heat a pan with butter over medium heat. Crack an egg in and cook until the whites are set and the yolk is at your desired consistency (runny, medium, or hard).
8. To assemble the breakfast sandwich: coat the bottom brioche bun with chipotle mayo, then add 1 slice of cheddar cheese, followed by the sliced pork belly, a fried egg, and then the top bun to close.

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INGREDIENT	QUANTITY	UNIT	COST	TOTAL
Pork Belly, prepared	1	4 oz. portion	\$1.01	\$1.01
Chipotle Mayo, prepared	1	ounce	\$0.26	\$0.26
Brioche Bun	1	each	\$1.00	\$1.00
Egg, whole	1	each	\$0.41	\$0.41
Sharp Cheddar Cheese	1	each	\$0.36	\$0.36
Butter	1/2	tablespoon	\$0.13	\$0.06
Plate Cost				\$3.11

