The Café’s Breakfast Sandwich

2 tablespoons butter  | basil leaves for garnish
4 large eggs         | 8 strips bacon, cooked
4 English muffins    | ½ cup grated sharp white Cheddar
1 jar American Spoon Heirloom Tomato Preserves | salt and pepper to taste

Melt butter in a large sauté pan over medium heat. When butter starts to sizzle, crack the eggs into the pan and cook to desired doneness. While the eggs cook, split and toast the muffins. Spread about 1 tablespoon of Heirloom Tomato Preserves over each muffin bottom, then add to each a few leaves of basil, two strips of bacon, an egg, and 2 tablespoons grated Cheddar. Spread another tablespoon of Heirloom Tomato Preserves over each remaining muffin and top the sandwiches.

Variations Substitute the Heirloom Tomato Preserves with our Farmhouse Tomato Relish for another version of this tasty sandwich.