

The Perfect Bacon and Egg Sandwich for a Classic Breakfast

There's a reason why some meals stand the test of time. The



TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 slices of bread 2 slices of bacon 1 egg Butter
(for spreading) Salt and pepper (to taste)

DIRECTIONS

1. Steps for the : Recipe
2. Cook the : Bacon
3. : Begin by heating a frying pan over medium heat. Add the slices of bacon and cook them for about 5-7 minutes, flipping occasionally, until they are perfectly crispy.
4. Cook the : Egg
5. : Once the bacon is crispy, remove it from the pan and set it aside on a paper towel to drain. Lower the heat slightly and crack the egg into the same pan. Fry it just the way you like it-sunny-side up, over easy, or scrambled.
6. Toast the : Bread
7. : While the egg is cooking, pop your bread in the toaster. Toast it to your preferred level of crispiness. Once toasted, spread a generous layer of butter on one side of each slice.
8. Build the : Sandwich
9. : When the bacon is done and the egg is cooked to perfection, it's time to build your delicious sandwich. Layer the crispy bacon and the egg between the two slices of buttered bread.
10. Season and : Serve
11. : Finish it off with a dash of salt and pepper to taste. Serve your mouthwatering creation hot and enjoy every single bite.

SWAPS & NOTES

Bread : A simple white sandwich bread is classic, but you can use any bread you love.

A sturdy sourdough would be great for its tangy flavor, or a soft brioche bun would make it feel a bit more decadent.

You could also use an English muffin or a bagel.

Bacon : A classic streaky bacon is perfect for this recipe.

TIPS FOR SUCCESS

Use the Bacon Fat : Don't drain all the fat from the pan.

A little bit of the rendered bacon fat is what gives the egg an incredible savory flavor.

Don't Overcook the Egg : The egg is the star of the show.

If you're frying it, make sure you don't overcook the yolk if you like it runny.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-perfect-bacon-and-egg-sandwich-for-a-classic-breakfast/>