

Honeymoon Stackers: The Perfect Breakfast Sandwich

4 sweet Hawaiian-style rolls, sliced horizontally



TIME
1-2 min

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INGREDIENTS

4 sweet Hawaiian-style rolls, sliced horizontally
4 sausage patties (or 8 small patties)
4 large eggs
4 slices of cheddar or American cheese
Butter for grilling the rolls
Salt and pepper to taste
Optional additions: A dash of hot sauce, a sprinkle of fresh chives or a dollop of jam.

DIRECTIONS

1. Prep: Slice your sweet rolls in half.
2. Cook the : Sausage: In a large skillet over medium heat, cook the sausage patties according to the package directions, or until they're browned and cooked through. Remove the sausage from the pan and set it aside.
3. Grill the : Rolls: Add a pat of butter to the same skillet. Place the cut sides of the rolls down in the melted butter and grill them for 1-2 minutes until they are lightly golden and toasted. Remove from the skillet and set aside.
4. Cook the : Eggs: Add a little more butter to the skillet if needed. Crack the eggs into the pan, season with salt and pepper, and cook them to your desired doneness.
5. Assemble the : Stackers: Place a slice of cheese on the bottom half of each grilled roll. Top the cheese with a cooked sausage patty, and then a fried egg.
6. Serve: Add the top half of the roll, and serve immediately while everything is hot and melty.

SWAPS & NOTES

Rolls: While sweet Hawaiian rolls are my favorite for their soft texture and subtle sweetness, you can also use brioche buns or even a classic English muffin for a different texture.

Sausage: Pre-made sausage patties are a great shortcut.

You can also use bulk breakfast sausage and form your own patties, which allows you to season them to your liking.

Cheese: Cheddar and American cheese are classics, but pepper jack would add a nice spicy kick, or provolone would offer a great melt and a slightly different flavor.

TIPS FOR SUCCESS

Don't Forget the Butter: Grilling the rolls in butter is a simple step that makes a huge difference in flavor and texture.

It's what gives them that "diner" quality.

Layer Quickly: The key to a great stacker is serving it hot, so have all your ingredients ready to go.

Cook the sausage and grill the rolls first, then cook the eggs right before assembling.

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