



**MAN UP  
YOUR MENU.**  
**BREAKFAST**

## Steak & Eggs Benny

Product: Merkts® Sharp Cheddar Portions: 12 Serving Size: 1 Benny

Thick sliced, toasted English muffins are topped with mini peppered sirloin steaks & fried eggs – all topped with creamy, piping hot Merkts Sharp Cheddar cheese sauce and pickled jalapeño. Mucho macho!

**Ingredients:**

- |                              |                        |
|------------------------------|------------------------|
| 12 cups Merkts Sharp Cheddar | 12 English muffins,    |
| ¾ cup heavy cream            | split in half, toasted |
| 24 3-oz. top sirloin steaks, | 24 pieces/rounds       |
| add Kosher salt & cracked    | pickled jalapeño       |
| black pepper to taste        |                        |
| 24 eggs, fresh, large        |                        |

**Preparation:**

1. Heat the Merkts Sharp Cheddar and heavy cream over medium-high heat in a sauce pot, just to melt the cheese. Whisk to evenly combine the ingredients. Reserve warm.
2. Season the steaks with salt & pepper and cook to desired doneness. Reserve.
3. Fry the eggs hard. Reserve.
4. To make 1 Benny: Place two toasted English muffins on a dinner plate. Top each with a cooked steak. Top each steak with a fried egg. Coat each egg with 2 oz. of the Merkts Sharp Cheddar cheese sauce. Top each Benny with 1 slice of pickled jalapeño. Repeat for the remaining 11 orders.

**Operator Hints:**

- Use a larger portion of Merkts cheese sauce, as this is a man's menu item
- Replace the mini sirloin steaks with thick shaved roast beef slices, chunks of slow cooked pot roast or any economical beef that you have handy in your operation
- Replace the English muffin with two (or one) thick sliced piece(s) of Texas toast for a more rustic appeal
- Steaks can be pan seared or grilled
- For heat lovers, use more jalapeños

Made with 100% Real Aged Wisconsin Cheddar. *Merkts*®