

Classic New Jersey Pork Roll, Egg, and Cheese

A Travelogue Recipe

Ingredients:

- 6 slices Taylor ham/pork roll
- 6 hard rolls
- 6 medium eggs
- Salt and pepper to taste
- 6 slices American cheese



Directions

1. In a nonstick skillet, cook sliced pork roll over medium heat until crispy and golden brown, about 3 minutes per side.
2. Place cooked pork roll slices on hard rolls, one slice per roll.
3. Crack eggs into the skillet and add salt and pepper to taste.
4. Use a spatula to break each yolk, then cook for 2–3 minutes.
5. Flip the eggs and add a slice of American cheese to each, allowing to cook until cheese is melted.
6. Top each roll with the egg and cheese.
7. Serve with ketchup if desired.

Makes 6 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.