

# Western Egg Sandwiches

By: *Jeff Comotto*

## Ingredients:

16 Eggs  
1 pound (16 slices) of bacon (diced)  
1 large sweet onion (Vidalia works nice) (diced)  
16 onion rolls (or wheat bread)  
16 slices American Cheese  
Ketchup or Salsa to taste

## Directions:

1. Place equal parts bacon and onion (diced) on griddle (grill sized) – approximately 1/3 of your total.
2. Cook until bacon is done.
3. Split into 6 small piles or sections.
4. Crack one egg over each pile or section, breaking yolk and cook fully.
5. When egg is done, place of slice of cheese on top until melted.
6. Serve on onion roll/bread and top with ketchup or salsa as desired.