THE SUNNY SIDE UP
CREATED BY: Lauren Lester of Johnson City, TN

No. of Servings: 1

Ingredients
- 3 slices thick-cut uncured bacon
- 3/4 cup peeled, grated potatoes
- 1/8 cup minced white onion
- 1/8 cup diced red pepper
- 3 tablespoons olive oil
- Salt to taste
- 1 tablespoon unsalted butter, divided
- 1 egg
- 2 slices thick white bread
- 2 slices Wisconsin monterey jack cheese
- 2 slices Wisconsin aged cheddar cheese
- 1/2 avocado, sliced

Get excited the next time your alarm goes off by starting your day with the Sunny Side Up. This grilled cheese sandwich has all of the breakfast favorites: eggs, bacon, hash browns and avocado, all complemented with delicious Wisconsin aged cheddar and monterey jack cheeses.

See cooking directions on following page>>
Cooking directions
Heat oven to 400°F.


Mix potatoes, onion and red pepper. Heat olive oil over medium high in medium skillet. Arrange hash browns in thin layer over skillet bottom; sprinkle with salt. Cook until bottom is crisp, about 5 minutes. Flip; cook additional 3-4 minutes, until both sides are golden and crispy. Remove potatoes from skillet and set aside.

In same skillet over low heat, melt 1/2 tablespoon butter. Crack egg into skillet. Fry until whites are set but yolk remains runny. Set aside.

Meanwhile, melt remaining butter; brush 1 side of bread slices with butter. Top 1 slice, buttered-side-down, with 2 slices monterey jack cheese and the other with 2 slices, bottom-side-down, with cheddar. Layer this slice with avocado, fried egg (being careful not to break yolk), bacon and hash browns. Top with other slice, buttered-side-up, to form sandwich. Heat skillet or griddle; grill sandwich until bottom is golden, about 3 minutes. Carefully flip; cover skillet, arranging lid slightly ajar so steam can escape. Grill until second side is golden brown and cheese is fully melted, about 5 minutes.
WISCONSIN MONTEREY JACK

A Scotsman named David Jacks first produced this cheese in the 1890s. Wisconsin cheesemakers have quickly taken to making monterey jack in a wide variety of flavors, including dill, garlic, hot pepper, pesto, wild morel, leek, lemon, and peppercorn, to name a few. With such a vast array of flavors, monterey jack is a cheese that needs to be explored to fit your own personal palate.

**FLAVOR:** Varies greatly with variety, but is generally buttery, creamy, and slightly tart.

**GOES WELL WITH:** Tortillas, apples, dried fruits, nuts, and olives.

**LIKES THESE DRINKS:** Beaujolais, Brown Ale, Chardonnay, Lager, Merlot, Pilsner, Pinot Gris, Pinot Noir, Riesling, and Sauvignon Blanc.

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WISCONSIN AGED CHEDDAR

Wisconsin leads the nation in producing this captivating cheese. Profoundly aromatic and complex, cheddar can be aged up to ten years. Aging increases sharpness and allows different flavors and textures to develop. Cheddar’s natural color is creamy white, but it is often turned bright orange with the addition of annatto—a tasteless, odorless vegetable coloring.

**FLAVOR:** Rich, nutty, and smooth when young, it becomes increasingly sharp, complex, and crumbly with age.

**GOES WELL WITH:** Crackers, sausages, apples, pears, dried fruits, and nuts.

**LIKES THESE DRINKS:** Brandy, Champagne, Ciders & Fruit Beers, Madeira, Merlot, Pale Ale, Pinot Gris, Port, Porter, Riesling, Sauvignon Blanc, Scotch, and Syrah.