

## FAMILY-STYLE BREAKFAST

# Rutherford Sandwiches

This bacon, egg, and cheese delight is the most popular breakfast sandwich on our menu. We use freshly baked ciabatta rolls from Berkeley-based Acme Bread, but you can use any artisanal roll you like. Be sure to purchase good-quality thick-cut bacon for the most delectable results.

### MAKES 2 SANDWICHES

- 4 slices thick-cut bacon
- 2 ciabatta rolls, split
- 3 tablespoons unsalted butter, at room temperature
- 2 large slices Cheddar cheese
- Mayonnaise, homemade (page 207) or store-bought, for spreading
- 2 large eggs
- Kosher salt and freshly ground pepper
- ½ cup arugula (optional)

In a frying pan over medium-low heat, cook the bacon, turning once or twice, until the fat renders and the bacon becomes crispy, about 8 minutes. Transfer to paper towels to drain.

Brush the cut sides of the rolls with 2 tablespoons of the butter, dividing the butter evenly. Heat a large nonstick frying pan over medium heat and add the roll halves, cut side down, to the pan. Toast until golden brown. Transfer each roll, cut side up, to a cutting board. Wipe out the pan with paper towels.

Place a slice of Cheddar on the bottom half of each roll. Spread the top half of each roll with mayonnaise.

Return the nonstick pan to medium-low heat and add the remaining 1 tablespoon butter. When the butter melts and is foamy, crack the eggs into the pan and season with salt and pepper. Cook until the whites begin to set, about 2 minutes, then flip the eggs and cook for about 1 minute for over medium or 1 ½ minutes for over hard.

Place an egg on top of each slice of Cheddar. Top each egg with 2 bacon slices and then half of the arugula (if using). Season with salt and pepper. Cap with the roll top, cut in half, and serve.

