



Breakfast in the Bag(uette)

"Greggs Benedict" Version

1 Breadworks 3 O'clock Baguette
4-6 slices Canadian Bacon
Hollandaise Sauce *(we found an easy recipe online, but use your favorite recipe)*

6 large eggs
¼ cup shredded Asiago* *optional*

Paprika, salt & fresh ground pepper, to taste

Preheat oven to 350°.

Make your Hollandaise sauce and set aside in a warm place.

Make a V-shaped slice down the top center of the 3 O'clock Baguette and dig out most of the inside bread. Discard or save for breadcrumbs for another recipe.

Lay the scooped out 3 O'clock Baguette on a sheet of parchment paper big enough to bring up the sides, but not completely wrap the bread. Place the parchment and 3 O'clock Baguette on a baking sheet.

Sprinkle the shredded Asiago in the bottom of the scooped out 3 O'clock Baguette. *(The Asiago is optional. If you'd rather not use it, you could skip it and only bake the scooped out loaf to toast the inside. Up to you.)* Bake for 5-10 minutes, to melt the cheese. Lay the Canadian bacon on top of the cheese and return to the oven for 5 minutes to heat it through.

Poach the 6 eggs and gently lay them on top of the Canadian bacon inside of the scooped out 3 O'clock Baguette. Drizzle with Hollandaise sauce, warm in the oven for 5 minutes. Sprinkle with Paprika, salt and freshly ground black pepper to taste.

Cut into serving size pieces and enjoy!

Our 3 O'Clock Baguette is available Monday-Saturday late morning, usually by 1 p.m.

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market