



Smithfield® Bacon, Ham and Breakfast Sausage are the must-haves for any breakfast. Check out some of our chef favorites incorporating these powerful proteins and make magic in your kitchen.

SMITHFIELD BACON

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MAPLE BACON FRENCH TOAST SANDWICH



INGREDIENTS

French Toast:

- 1 tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- 2 Tbsp. maple syrup
- 4 eggs
- ¼ cup milk
- ½ tsp. vanilla extract
- 8 slices brioche or white bread
- 4 Tbsp. butter

Sandwich:

- 8 slices **Smithfield Bacon**
- 1 Tbsp. maple syrup
- 1 Tbsp. butter
- 8 eggs
- powdered sugar, to taste

PREPARATION

In small bowl, whisk together cinnamon, nutmeg, maple syrup, eggs, milk and vanilla extract. Dip bread in egg mixture, and let soak for 1 minute. In large skillet, melt butter over medium heat. Carefully place custard-soaked bread into hot skillet. Fry until golden brown, and then flip to cook the other side. For sandwich, place bacon in large skillet over medium heat, and drizzle maple syrup on top. Cook, turning frequently, until crisp and caramelized. Wipe skillet clean, and then melt butter over medium heat to fry eggs to desired doneness. Transfer 1 slice of French toast to a plate, top with 2 slices of bacon and 2 fried eggs, and place another slice of French toast on top. Top with powdered sugar.

SMITHFIELD HAM

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HAMMY SCONES



INGREDIENTS

¾ cup ½" **Smithfield Diced Ham**
2 cups all-purpose flour
⅓ cup granulated sugar
1 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
8 Tbsp. butter, unsalted, chilled, cut into small pieces
¼ cup cheddar cheese, sharp, shredded
2 Tbsp. green onions, sliced
½ cup milk
1 ea. egg

PREPARATION

Heat oven to 350°F. Line a baking sheet with parchment paper. In a large bowl, mix the flour, sugar, baking powder, baking soda and salt. Cut in butter with a pastry blender or two forks until butter is the size of small peas. Stir in the ham, cheese and green onions. In another small bowl, whisk milk and egg. Add the wet ingredients to the dry; stir until mixture holds together. Place the dough on a floured surface; form dough into an 8-inch round about 1 inch thick. With a knife, cut dough into 8 wedges. Place on a baking sheet lined with parchment paper or an ungreased baking sheet. Bake for 8-10 minutes or until golden brown.

SMITHFIELD HAM

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BREAKFAST BAURU



INGREDIENTS

8 oz. **Smithfield Hickory Smoked Ham**, sliced
8 slices Texas toast
8 oz. whole-milk mozzarella cheese, sliced
1 tsp. dry oregano
6 eggs, soft scrambled
½ cup mayonnaise
½ cup heavy whipping cream
1 egg yolk
1 Tbsp. Dijon mustard
¼ cup whole-milk mozzarella cheese, shredded
¼ cup Parmesan cheese, grated

PREPARATION

Preheat oven to 400°F. Prepare 9x9-inch baking dish by greasing with butter or cooking spray. Lay first layer of bread, cutting some slices in half to fill bottom of dish evenly. Add layer of ham and top with sliced mozzarella and oregano. Finish with second layer of ham, scrambled eggs and final layer of bread. In medium-sized bowl, combine mayonnaise, heavy cream, egg yolk and Dijon mustard. Whisk until smooth. Carefully pour sauce over sandwiches. Sprinkle shredded mozzarella and Parmesan on top, and bake in hot oven for about 30 minutes or until bubbly and golden brown. Serve immediately.

BREAKFAST SAUSAGE

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SWEET POTATO BOWL



INGREDIENTS

Chili-Lime Dressing:

2 limes, zested
¼ cup lime juice
1 tsp. garlic, minced
¼ cup honey
¼ cup canola oil
3 tsp. roasted jalapeño, skin and seeds removed
½ tsp. salt

Charred Scallion Yogurt:

8 oz. **Smithfield Breakfast Sausage**
6 scallions
2 tsp. lemon juice
Salt and pepper, to taste
1 Tbsp. vegetable oil
2 sweet potatoes, cut into wedges
2 cups red cabbage, shredded
¼ cup pepitas

PREPARATION

Chili-Lime Dressing:

Combine all ingredients and mix well to combine.

Charred Scallion Yogurt:

Char scallions on a grill or in a cast-iron pan and allow to cool. Chop scallions and add to yogurt. Add lemon juice and season to taste with salt and pepper.

Preheat oven to 350°. Toss sweet potatoes with oil and season with salt and pepper. Place on a rimmed baking sheet and cook until browned and just cooked through. Allow to cool and cut into 1-inch pieces. Combine cabbage with chili-lime dressing and adjust seasoning, if necessary. Cook sausage in a sauté pan until browned and crispy. Add cooked sweet potatoes to pan and stir until warmed through. Place sausage mixture in a large serving bowl. Top with cabbage mixture and garnish with yogurt and pepitas.

BREAKFAST SAUSAGE

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BREAKFAST SAUSAGE HASH



PREPARATION

Heat oil in skillet over medium heat. Add breakfast sausage and cook for 4 to 6 minutes. Add Brussels sprouts and continue to sauté until sausage is cooked throughout and Brussels sprouts are wilted. Add cooked fingerling potatoes and toss to combine. Season with salt and pepper. Top with Hot Sauce Aioli, fried Brussels sprout leaves and sunny-side-up eggs.

INGREDIENTS

6 oz. **Smithfield Breakfast Sausage**
2 Tbsp. canola oil
2 cups Brussels sprouts
1 cup fingerling potatoes, roasted, salt and pepper, to taste
2 Tbsp. Hot Sauce Aioli (*recipe to follow*)
½ cup Brussels sprout leaves, fried
2 eggs, suggested sunny-side up

Hot Sauce Aioli

1 cup mayonnaise
6 garlic cloves, roasted, smashed
1 lemon, juiced
1 tsp. smoked paprika
salt and pepper, to taste

SMITHFIELD BACON

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BACON APPLE FRITTERS



INGREDIENTS

6 slices Smithfield Bacon , cooked and crumbled	1 and ¼ tsp. salt
1 qt. vegetable oil, for deep-frying	2 large eggs
1 and ¼ cups all-purpose flour	¾ cup whole milk
¾ cup coarse cornmeal	2 Tbsp. melted butter
½ cup & 3 Tbsp. granulated sugar	2 tsp. vanilla extract
2 and ¼ tsp. baking powder	2 Granny Smith apples, cored and cut into small dice
2 tsp. ground cinnamon	

PREPARATION

Heat vegetable oil in heavy pot or Dutch oven over medium to medium-low heat until deep-fry thermometer inserted in oil registers 340°F. In mixing bowl, combine flour, cornmeal, granulated sugar, baking powder, cooked crumbled bacon, cinnamon and salt. In separate bowl, beat eggs, and then add milk, melted butter and vanilla. Gently fold dry and wet ingredients together until just combined (do not overmix). Fold in apples, adding enough to make a very chunky batter. Drop heaping tablespoons of batter into hot oil, 6 to 8 at a time. Fry until golden brown, 4 to 6 minutes. Remove and drain on paper towels. Cover generously with powdered sugar and maple syrup.

Smithfield Bacon, Ham and Breakfast Sausage are essential at breakfast but delight all day long. To learn more about our breakfast offerings or to download our rebate, visit **SmithfieldCulinary.com/breakfast-is-smithfield**.