



Don't settle for less than the best.

The *Certified Angus Beef*[®] brand - the tastiest beef money can buy.

Corned Beef and Egg Biscuit Sandwiches

Serves 4

Ingredients

- 12 ounces *Certified Angus Beef*[®] corned beef, sliced
- 4 tablespoons mayonnaise
- 1 tablespoon chili sauce
- 1/4 teaspoon freshly ground pepper
- 4 eggs, beaten
- 2 tablespoons unsalted butter
- 4 buttermilk biscuits
- 4 pieces red leaf lettuce
- 4 slices sharp cheddar cheese
- 2 red onions, caramelized
- 1 tomato, sliced



Instructions

1. Blend together mayonnaise, chili sauce and pepper.
2. Panfry corned beef with 1 tablespoon butter. Remove from pan.
3. Panfry eggs over low heat with remaining butter.
4. Cut biscuits in half. Create sandwich by stacking eggs, corned beef, lettuce, cheese, onions, tomato and mayonnaise.