

Pancetta, Egg and Genoa-Pimento Cheese Sandwich

There are few things more classically American than a good breakfast sandwich. Squishy roll, gooey egg, crispy pork product, something cheesy, a little kick of something – you don't even need to be hungover to appreciate the way they balance each other and deliver some lip-smacking goodness. We amped up a traditional pimento cheese spread with some Genoa salame (oh yes, we did) that adds a salty punch. Knowing that this sandwich exists makes it easy to have just one more the night before.

ingredients

for Genoa-pimento cheese:

4 ounces extra sharp cheddar cheese, shredded (see Cook's Note)
1 ounce cream cheese
2 tablespoons mayonnaise
½ of a large pimento (about 2 ounces)
1 teaspoon dried mustard
1 ounce Genoa salame, chopped
1 scallion, thinly sliced

for sandwiches:

12 slices pancetta
4 large eggs
Kosher salt
4 seedless kaiser rolls, split
1 beefsteak tomato, sliced ¼-inch thick
Mayonnaise

instructions

For the Genoa-pimento cheese: Put the cheddar cheese, cream cheese, mayonnaise, pimento, dried mustard and Genoa in the bowl of a food processor fitted with a metal blade. Pulse a few times to combine. Scrape into a bowl and fold in the scallions.

For the sandwiches: Place the pancetta in a large nonstick skillet and turn the heat to medium. Cook until pancetta begins to brown, about 6 minutes. Flip and cook another 3 minutes, then place a metal lid directly on the pancetta to help flatten and crisp. Cook until browned and crisp, about 1½ minutes. Flip the pancetta, return the lid and cook until browned and crisp, 30 seconds to 1 minute. Remove to a paper towel-lined plate. Blot with another paper towel.

Crack the eggs into the same pan, still on medium heat. Sprinkle a little bit of salt on each egg. Cook until the whites just turn opaque, about 2 minutes. Cover and cook on low for 4 more minutes. The yolks should be soft but not too runny.

Spread ¼ cup of the Genoa-pimento cheese on the bottom half of rolls. Shingle 3 slices of pancetta on top of cheese. Place an egg on top, then 2 slices of tomato. Spread a little mayonnaise on the top half of each roll and close the sandwiches.

Cook's Note: Get a block of good cheddar and shred on the large holes of a box grater. Don't use the pre-shredded stuff; it's not as good in either flavor or texture. And don't you deserve the best?

total time: 15

active prep: 10

serves: 4

difficulty: *easy*