

CULINARY DISCOVERY PAVILION

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IOWA PRAIRIE FARMHOUSE BAGEL SANDWICH

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INGREDIENTS

Bagel sauce:

- 1 tablespoon red pepper
- 1 tablespoon sweet corn
- 1 ounce cream cheese
- 1 teaspoon Prairie pepper seasoning from the Sweatshoppe (local farm)

Egg patty:

- 1½ farm-fresh eggs, mixed with a small amount of water
- 2 tablespoons Kunekune bacon, diced

Sandwich:

- Sweet corn bagel from 5 Borough Bagels, sliced crossways in half
- Slice of smoked cheddar from Hinterdale Dairy

INSTRUCTIONS

Roast the red peppers and corn on the grill; set aside and chill.

Add the egg ring to the grill to heat. Pour a small amount of egg into the ring to seal the bottom. Add bacon. Pour in the additional eggs to fill the rings.

Add the bagel to the other side of the grill.

Once the eggs are bubbling, run a knife around the edge of the egg ring, then remove the ring. Flip the egg patty to finish cooking.

Mix the vegetables and seasoning into the room-temperature cream cheese. Spread onto the top bagel half.

Place the sliced cheese and egg patty on the bottom bagel half.

Assemble and cut.

(Makes one sandwich.)



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