



Cedar Plank Grilled Egg in Toast

Go bold by grilling a classic toad in the hole breakfast favourite on a cedar plank. Toasts filled with smoky flavoured eggs and topped with melted Cheddar cheese is a fun dish great for weekend brunch.

Prep Time: 15 minutes
Cook Time: 20 minutes

Ingredients

2 cedar planks (about 12x6-in/30x15 cm each)
4 slices bread, such as brioche or challah (3/4-in/2 cm thick slices)
7 eggs, divided
2 tbsp (30 ml) milk
2 tbsp (30 ml) plus 1/2 tsp (2 ml) **Club House La Grille Smouldering Smoked Applewood Seasoning**,
divided
1/2 cup (125 ml) grated smoked Cheddar cheese

Preparation

1. Soak cedar planks in water for 4 hours. Drain and pat dry.
2. Remove the centres of each slice of bread with a 3-in (8 cm) round cookie cutter. Beat 3 of the eggs with milk and 2 tbsp (30 ml) of the Applewood Seasoning in medium bowl until well blended.
3. Lightly oil 1 side of each of the planks. Place planks, oil side up, on preheated grill over medium heat. Dip bread in egg mixture. Place on planks. Break an egg into each of the holes. Sprinkle eggs with remaining 1/2 tsp (2 ml) Applewood Seasoning. Cover grill.
4. Grill 10 minutes. Sprinkle eggs with cheese and additional Applewood Seasoning, if desired. Grill, covered, 10 minutes longer.

Makes 4 servings.

Nutrition Information Per Serving: 330 Calories, Fat 16g, Saturated Fat 6g, Protein 19g, Carbohydrates 24g, Cholesterol 360mg, Sodium 900mg, Fibre 2g