



## Holiday Brunch Protein Pack:

Bacon, Sausage & Smoked Salmon



2 Servings

We've combined our three favorite brunch protein staples from the land and sea! Smoky thick-cut bacon, uncased country-style sausage, and sliced smoked salmon are perfect for luxe weekend brunches! Mix and match these protein choices to pair with your favorite Martha Stewart & Marley Spoon meals, or order to have it on hand for when you're creating your own brunch recipes.



## What we send

- 2 (4 oz) pkgs thick-cut bacon
- ½ lb pkg country-style sausage
- 3 oz smoked salmon <sup>4</sup>

## What you need

### Tools

#### Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 0kcal



### 1. Glazed bacon!

Take this thick-cut smoky bacon to the next level with a sweet and/or spicy glaze! Brush the bacon strips with a brown sugar-mustard mixture or keep it simple with maple syrup and cracked black pepper. Transfer the bacon to a parchment-lined baking sheet, and bake until the bacon is crisp and has a sticky caramelized coating. It's sweet and savory perfection!



### 2. Sausage gravy!

This is a southern staple! Sausage gravy is the perfect creamy sauce to spoon over your favorite flaky biscuits. Brown the sausage in a skillet, breaking up into smaller pieces. Stir in cream cheese or milk, and all-purpose flour (to thicken). Simmer until flavorful and coats the back of a spoon. Make sure to add a lot of cracked black pepper, the heat helps to cut the richness.



### 3. Pro tip: sausage!

You can easily turn uncased sausage into patties, perfect for serving on a deluxe breakfast plate with fried eggs and bacon, or for a homemade sausage, egg, and cheese sandwich! Use wet or oiled hands to form the uncased sausage into patties. Even thickness is the key to even cooking and browning.



### 4. Bagel & salmon platter!

We love the flexibility of a New York-style build-your-own bagel platter. Serve your favorite fresh or toasted bagels with smoked salmon, cream cheese, thinly sliced red onions and tomatoes, capers, and fresh picked dill fronds. Mix and match the ingredients, or go all in and top your bagel with everything!



### 5. Frittata!




Break out your favorite frittata recipe! Use the egg mixture as the base, then mix it up with different combinations! Try crispy bacon with cheddar and broccoli, or browned sausage with fontina and tomatoes. For a sea-side take, combine smoked salmon, dill, capers, and cream cheese. Bake in an ovenproof skillet until the eggs are set. This is an easy way to impress at the breakfast table!



### 6. Eggs Benedict!

Eggs Benedict is a delicious way to impress! It starts with a fluffy English muffin or your favorite crusty toast, then a layer of crispy bacon, a sausage patty, or a few slices of smoked salmon. Set a simply poached egg on top of the protein, and drape it in a silky homemade hollandaise sauce for a luxe breakfast or brunch.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**