**THE ULTIMATE BREAKFAST SANDWICH WITH SECRET SAUCE**

Yields 6 sliders

Forget McDonalds for breakfast, we have an even better sandwich recipe for you. The recipe includes the simplest secret sauce that you’re going to want to smother on everything. Check it out. The ultimate Breakfast Slider Ingredients are:

**INGREDIENTS:**

1. 1 Tbs. maple syrup
2. 1 Tbs. grainy mustard
3. 6 eggs, scrambled
4. 6 cooked sausage patties
5. 6 slices pepper jack cheese
6. 1 Tbs. butter
7. 1 Tsp. Worcestershire sauce
8. ½ Tsp. onion powder
9. ½ Tsp. poppy seeds

**DIRECTIONS;**

**Preheat oven to 350 degrees F.**

Line baking sheet with aluminum foil. Cut dinner rolls in half and place the bottoms onto the baking sheet. Mix together maple syrup; and grainy mustard and spread onto the bottom dinner roll. Spoon scrambled eggs over the dinner rolls and top with a cooked sausage patty, a slice of pepper jack cheese, and the top of the roll. In a small microwave safe bowl, melt butter for 15 seconds. Add Worcestershire sauce, onion powder, and poppy seeds and brush mixture onto the tops of all the rolls. Place sliders into the oven for 10 to 15 minutes, or until warm. Serve immediately,