



Leslie Yardley and Heather Merrill

# Mexi-Cristo Breakfast Sandwich

by Heather Merrill



## Ingredients

1 pound beef tenderloin, cut into thin strips  
salt and pepper  
6-8 medium eggs  
1 loaf French bread (sliced into 12-16 slices)  
1 can refried beans  
3/4 cup shredded cheddar cheese  
1/2 cup salsa  
Garnish - sour cream, salsa & cilantro

## Batter

1 egg  
2/3 cup water  
2/3 cup flour  
1-3/4 teaspoon baking powder  
1/2 teaspoon salt

*Mix above ingredients together until well blended*

## Directions

1. Prepare batter and set aside.
2. Preheat a large skillet on medium-high heat and cook beef strips (2-3 minutes). Season with salt and pepper to taste. Once cooked, remove and set aside.
3. Break one egg into hot skillet and fry on both sides until cooked, leaving the yolk slightly runny. Meanwhile, heat refried beans and spread on one side of the sliced bread.
4. Dip bread into batter on the side of bread without the beans and place in hot skillet, batter side down.
5. Sprinkle cheddar cheese on top of beans, add salsa, several beef strips and one egg. Top with another slice of bread bean side down and batter side up.
6. Flip sandwich can cook other side of bread until golden brown. Serve with salsa, sour cream and garnish with cilantro, if desired.

Makes 6-8 sandwiches