

Savory Waffled French Toast Stuffed with Bacon and Brie

4 thick slices of bacon, cut into a few pieces each
4 slices day-old sourdough bread
4ish thin slices of brie
2 eggs
1/2 cup milk or half and half
2 Tbsp. grated parmesan cheese
leaves from 2 sprigs of thyme
freshly ground pepper

Preheat your waffle iron or griddle. Cook and drain the bacon and for extra deliciousness/fattiness, reserve a little bit of the fat to brush onto the waffle iron.

Make two sandwiches with the sourdough bread, using the bacon and the brie. In a baking dish, whisk together the eggs, milk, parmesan, thyme and pepper. Place the sandwiches into the dish and let them soak for a minute or two. Flip and let them soak another couple minutes.

Grease the waffle iron or griddle with a little oil, butter, or bacon grease. Place the sandwiches on the iron, close, and cook until golden brown (or, if using a griddle, just cook for a couple minutes per side, or until golden).