

BOLD NEW BREAKFAST FLAVORS AT UNIVERSITY OF MARY WASHINGTON

At University of Mary Washington (UMW), Catering Executive Chef Rigoberto Mendoza and Resident Dining Executive Chef Peter Stine are shaking things up at breakfast by introducing creative new items that boast amazing flavors.

Mendoza drew on his Hispanic heritage to meld together the spiciness of chorizo sausage and jalapeno peppers with two American diner classics—tater tots and scrambled eggs. Fresh salsa, sliced avocado, and a crispy fried plantain round out the Tex-Mex Breakfast Stack.

Stine created the Sunny Side Up Breakfast Bagel, an enormous sandwich comprised of an everything bagel topped with a pork sausage patty, provolone cheese, bacon, spring mix, banana peppers, and a fried egg. The egg yolk cascades into every nook and cranny of the sandwich, making it a delicious way to start the day.

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