



TEXAS BEEF COUNCIL

*y'all
hungry?*

FOR BREAKFAST

Breakfast Grilling

TOMORROW'S
BREAKFAST
STARTS TONIGHT

GRILLING IS EXPANDING BEYOND DINNER.

Recent industry research found grill owners using their grill for brunch and breakfast has nearly doubled in recent years, reflecting growing interest in outdoor cooking throughout the day.

<https://members.hpba.org/Resources/PressRoom/ID/2153/Break-Your-Cooking-Routine-by-Barbecuing-Your-Breakfast>

Benefits of Grilling for Breakfast:

- Keeps your kitchen clean
- Quick
- Changes the flavor profile of breakfast
- Creates an “outside of the norm” feeling, making breakfast moments unique

Use Tonight's Grill to Make Tomorrow's Breakfast Easier.

Dinner and breakfast have more in common than you think. When the grill, griddle, or stovetop is already hot, cook a little extra. Tomorrow morning, you'll have the foundation for a quick, protein-packed breakfast with almost no extra work.



Cook Once. Eat Twice.

While dinner is cooking, whether in the kitchen, or when cooking outdoors, add some extra:

- Steak
- Hamburger patties
- Taco meat
- Sausages
- Vegetables

TOMORROW'S BREAKFAST STARTS TONIGHT



Leftover Steak



**Beef & Cream Cheese
Bagelwich**



Breakfast Quesadillas



**Mexican Beef
Breakfast Nachos**



Hamburger Patties



**Country-Style
Waffle Sandwich**



Breakfast Bowl



**Beef & Egg
Breakfast Mugs**



Taco Meat



Breakfast Burritos



Beef Sticky Buns



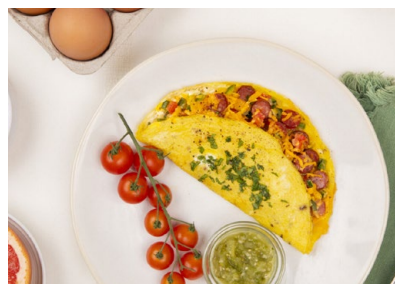
Breakfast Hash



Grilled Vegetables



**Beef and Veggie
Frittata**



Omelets



**Beef, Mushroom &
Greens Savory Oats**

THE COMPARTMENTALIZED BREAKFAST BOX

Image created with AI



Keep one compartmentalized container in your refrigerator just for breakfast.

Fill it with:

- Leftover grilled protein
- Grilled vegetables
- Shredded cheese
- Salsa
- Fresh fruit

Tomorrow's breakfast comes together in minutes.