

“Good” Breakfast Casserole

16 oz. Bag of Frozen Sweet-Potato Tater Tots
1lb. Sweet Italian Sausage
6 Strips of Thick-Cut Bacon (Chopped)
½ Yellow Onion (Chopped)
½ Stick Butter, 8 oz. Package Cream Cheese
1 Cup Shredded Parmesan Cheese, 2 cups Whole Milk
6 Fried Eggs

Lightly butter the bottom and sides of a 9”x13” casserole dish.
Add the sweet potato tots and cook for 15 minutes in a 350° oven.
Brown the sausage, bacon, and onions in a skillet.

Melt your butter and cream cheese in a medium pot on the stove-top.
Add milk and parmesan cheese and be sure to stir constantly.

Fry 6 eggs any way you like them in a little butter.

Pull the casserole dish from the oven and add the sausage, bacon and onion
mixture over the potatoes. Lightly salt and pepper.
Pour you Alfredo cream sauce over the casserole.

Add your eggs on top and serve up a hearty breakfast!

Peanut Butter & Jealous

6 Slices of Texas Toast, Smooth Peanut Butter
Your Favorite Preserve, ½ Bag of Potato Chips
½ Bag Corn Flakes, 1 Tbsp. Cornstarch
1 ½ Cup Heavy Cream, 3 Eggs
¼ tsp Cinnamon, ¼ tsp Freshly Grated Nutmeg
2 tsp Vanilla Extract, 1 tsp Freshly Grated Orange Zest
Powdered Sugar, Vanilla Ice Cream
Peanut Oil

Pre-Heat 3 cups of oil in a 6-quart pot to 350°.

Make a triple-decker PB&J and set aside.

Add cream, eggs, cinnamon, nutmeg, orange zest, and vanilla extract to a dish wide enough to dip the sandwiches. Whisk together until smooth.

Add the potato chips, corn flakes, and cornstarch to a large bowl and use your hands to crumble the mixture into small pieces.

Dip your sandwich into the egg mixture. Be sure to get the sides as well. Now coat the sandwiches with the potato/cornflake mixture, pressing it into the sandwich.

In a deep fryer, slowly drop your sandwich in. Cook until golden brown. If you are using a pot on the stove, you will need to cook one side at a time.

Remove from the oil and drain. Cut into quarters and sprinkle with powdered sugar. Serve with your favorite ice cream.

Enjoy!