

Skillet Cookhouse Eggs

(serves 4)

Ingredients:

6 slices bacon
4 cups cooked potatoes: chopped or frozen hash browns
Dash – salt & pepper, garlic powder optional
½ Cup green onions – chopped
¼ Cup Dry Sherry or Whiskey
4 Eggs
2-3 Tbsp. Parmesan Cheese – grated

Preparation:

Cook bacon till crisp in large cast iron skillet, remove, crumble & set aside. Scrape off impurities & drain skillet, add back 3-4 Tbsp. grease. Spread potatoes evenly in skillet, add salt, pepper & optional garlic powder, cover & cook 5 minutes. Mix chopped onion in, season & add more bacon fat as needed, cook another 5 minutes or until potatoes browned. Push potato mix to edge of skillet, leaving center circle clear: add a little bacon grease & sherry/whiskey to center and drop 4 eggs into center, sunny side up ... cover and cook 1-2 minutes. Remove cover, sprinkle with bacon & cheese, recover & finish cooking eggs. (Note: can place skillet under broiler to finish cooking eggs)

Equipment:

Large Skillet, Lid & Oven Mitt
Spatula
Large Serving/Mixing Spoon
Paring knife
Cutting Board
Measuring Cup
Measuring Spoons