

# *Idiot's Kitchen Recipe – Breakfast “Garbage Plate”*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – compliments of Mike Kenney



Ingredients:

- 1 pound Bacon
- 1 pound Sausage Links – preferably Maple or Brown Sugar Flavor
- 3 pounds Red Skin Potatoes, diced
- 1 medium Onion, chopped
- ½ pound Mushrooms, sliced
- 3 Tablespoons Butter, divided 1 T for sausage & 2 T for potatoes
- 12 Eggs
- ¼ cup Milk
- Lawry's Seasoned Salt
- 2 cups Grated Cheddar Cheese

Cut the bacon in half or quarters. Cook in a large pan over medium heat until crisp. Cook the sausage links in 1 Tablespoon of butter over medium heat until brown and cooked through. When the meat is done, drain on plates lined with paper towels and set aside.

Chop Red Skin Potatoes into small dice. Count on using about 4 small potatoes per person. Cook the potatoes in the pan used to cook the sausage over medium heat. Cover the pan of potatoes with a lid and cook for 10 – 15 minutes. About halfway through their cooking time, stir the potatoes, add 2 Tablespoons of butter, and season with 1 Tablespoon Lawry's Seasoned Salt. Cover and continue to cook until the potatoes start to become tender.

When the potatoes are mostly tender, add the sliced mushrooms and chopped onion. Continue to cook uncovered, for an additional 10 minutes until the vegetables are tender and the potatoes are no longer firm at all. Chop up the sausage links and crumble the bacon into bite sized pieces. Add the meat to the potatoes and stir to combine.

Crack 12 eggs and whip with a fork to break up the yolks and incorporate some air into the eggs. Stir in ¼ cup milk. Add the eggs to the potatoes and cook over medium heat for 5 minutes stirring to scramble the eggs into the vegetables. Check and adjust the seasonings with more Lawry's if needed. Top with 2 cups of grated sharp cheddar cheese. Stir the cheese in until it melts.

Makes 6 servings but can be adjusted up or down for the number of hungry people at your table.