

Tailgate Skillet Breakfast Casserole



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1/2 pound bacon, thick cut	4 garlic cloves, minced	4 large eggs
4 potatoes, peeled, diced	salt and pepper, to taste	1T butter
1 onion, diced	1t dry taco seasoning mix or your favorite Cajun seasoning	1c cheddar cheese, shredded
1 red bell pepper, diced		

Preheat grill to medium~high heat. Cook bacon in cast iron skillet until it has rendered it's fat. Remove bacon from skillet and drain on paper towels. Do not wipe skillet.

Lower heat to medium. In cast iron skillet, add potatoes, onion, red bell pepper, garlic, salt and pepper and taco or Cajun seasoning. Mix well and cook until potatoes are softened. Crumble bacon and add into skillet. Mix well.

In separate small skillet, melt butter and cook eggs your preferred way: either scrambled or over~easy. Place eggs on top of fried potato mixture and top with cheddar cheese. Cover skillet or close grill cover for 2~3 minutes and cook until cheese is melted. Serve out of the skillet family style.

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Debbie Spangler ~ Certified Personal Chef

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