

THE LUMBERJACK BREAKFAST SKILLET



Ingredients:

- Lard (or butter/olive oil)
- 4 Large potatoes diced
- 1 Cup onion chopped
- 12 Eggs Scrambled
- 1 Cup crumbled bacon or sausage (cooked and optional)
- Cheddar Cheese
- Additional Items: Mushrooms, peppers, ham

Directions:

1. Heat up your Cast Iron skillet and add in 2 tablespoons of Lard and melt (plan on using more as the potatoes cook)
2. Add in your diced potatoes and stir every 10 minutes
3. Keep an eye on the potatoes, if they start to stick add more Lard
4. Add in the onions after a half hour and toss
5. Add in the cooked bacon or sausage
6. Once potatoes are done it's time to scramble the eggs and add to the potato mixture.
7. Cook until desired doneness sprinkle with cheese and serve Hot!

