



Breakfast Twice Baked Potato

From the kitchen of B.J. Thompson

Note** **These can be prepared the day before want to serve them. You simply need to add some extra time to the final reheat .**

- 4 lg Russet potatoes
- 4 sausage rounds
- ½ C sour cream
- 1 C shredded cheddar cheese, divided
- 6 eggs
- ¼ C milk
- fresh fruit (such as strawberries, orange slices & blueberries)

Step One: Prepare Your Potatoes & Sausage Rounds

1. Bake the potatoes and let them cool for about ½ hour. (I have attached my previous recipe “Baked Potatoes 101” if you would like some guidance on how to cook the perfect baked potato.)
2. Cut each potato in half lengthwise. Scoop out the flesh leaving enough to keep the potato skin firm enough to handle. Mash the flesh with a fork (yield should be about 4C.)
3. Cook the sausage rounds according to the package directions. Cut into tiny pieces.
4. Mix the potato flesh with the sausage, sour cream and ½ C cheddar cheese.

Step Two: Prepare Your Topping

1. Break the eggs into a small bowl and add the milk. Whisk briskly until the eggs are fluffy.
2. Cook in a lightly greased pan until the eggs are no longer runny (stirring often.)



Step Three: Assemble & Reheat Your Potatoes

1. Spoon the potato mixture back into the skins. The mixture should be level with the top of the skins.
2. Heap each potato with approximately 2T scrambled eggs.
3. Sprinkle the remaining $\frac{1}{2}$ C cheddar cheese over the potatoes.
4. Place on an ungreased baking sheet. Cook at 350° for 30 minutes until the potatoes are nice and hot.

Serve with a fruit bowl such as halved strawberries, blueberries and orange slices to make a complete breakfast.



Baked Potatoes 101

From the kitchen of B.J. Thompson

Note** There is simply no other choice than a Russet for your baked potato. And nothing is simpler than cooking a baked potato!

4 large Russet potatoes, uniform size

1. Preheat oven to 400°F.
2. Wash and dry the potatoes. Pierce each potato at least three times with a fork. Wrap in tin foil (shiny side in.) Place directly on oven rack. Bake for 1 to 1 ¼ hour.
3. Add butter and sour cream as desired. Garnish with green onions or chives.

Kick It Up with Homemade Italian Herbed Butter

Start with ½ cup of butter softened to room temperature. Using a hand mixer, blend the butter for 2 minutes or until it appears to be whipped and creamy. Add 1½ t oregano leaves, 1½ t basil leaves, 1½ t parsley flakes, ¾ t onion powder and ¾ t garlic powder. Blend for at least 2 more minutes with hand mixer. Refrigerate. This butter should be made several hours in advance, or even made the day before you are planning on using it.

Dress It Up with Broccoli & Cheese Sauce

1. Chop enough broccoli to equal approximately 3 cups. Place in a microwave safe bowl. Add ½" water and microwave on high for about 4 minutes or until the broccoli is just softened. Drain excess water and set aside.
2. Gently melt 2 T margarine in a saucepan until it is liquefied. Add 2 T flour and whisk briskly until it is blended. Gradually add 1 C milk and whisk until smooth. Slowly bring to a boil, stirring often. Continue to cook at a slow boil until the sauce is thickened, stirring often. Add 1 C sharp cheddar cheese and stir until the cheese has completely melted.
3. Add ¾ C of the cooked broccoli. Pour sauce over the baked potatoes and garnish with the extra broccoli pieces.