

The Mess

- 3 Russet Potatoes (or premade hash browns)
- 4 Tbsp butter
- Half of a Package of Bacon (or your favorite breakfast meat)
- 6 eggs
- Cheese

My Favorite Way To Make Bacon

1. Heat oven to 375F. Place Bacon on cookie tray.
2. Cook for 10-15 (depending on thickness)

Hash browns from scratch

1. Peel and shred potatoes. Soak in cold water until cloudy then refresh water let sit until cloudy again. Dry hash browns
2. Melt butter over medium-high heat in large pan. Place hash browns in pan and season with salt and pepper.
3. Cook until all sides are brown. Stir occasionally (about 10 minutes)

The Mess

1. Cook your breakfast meat. Once cooked, chop into bite sized pieces.
2. Cook hash browns. Once fully cooked, stir in meat.
3. Add eggs. (I like to leave my eggs as is, so I just crack them and put them right on top of meat and hash browns. But it is also good if you make it into scrambled egg form)
4. Stir eggs into mixture. Stir/flip occasionally until eggs fully cooked.
5. Add your favorite cheese.
6. Enjoy!