

Breakfast Burritos

1 large sweet potato
2 tbsp. butter
½ red onion
8 oz. uncooked spicy breakfast sausages
6 large eggs
4 10-inch flour tortillas
1 c. shredded Mexican-flavor cheese blend



1. Dice sweet potato into 1/4-inch pieces. Melt butter in large nonstick skillet over medium heat; add sweet potato and onion. Cook, stirring often, until potato is tender. Remove from pan; set aside.
2. Add sausage to pan and cook thoroughly, stirring and breaking up sausage into small pieces. Remove from pan; drain on paper towels to remove excess grease. Pour out all but 1 Tbsp. drippings from pan. Add eggs to pan and cook, stirring lightly, until cooked but still slightly wet. Remove from heat.
3. Warm tortillas in microwave on high for 30 seconds. Lay tortillas in a row on counter. Place a fourth of the eggs in the center of each tortilla. Top eggs with a fourth of the sausage, a fourth of the sweet-potato mixture and 1/4 cup shredded cheese. Fold bottom of each tortilla over top of mixture, tuck in sides, and then roll up with seam on bottom.
4. If preparing the night before, wrap each burrito with plastic wrap. Refrigerate until ready to eat. Microwave on high for 1 minute before serving.

<https://eatwithureyes.com/breakfast-burritos/>

Breakfast Rounds



1/2 cup peanut butter
4 English muffins, split and toasted
1 red apple, cored and sliced
1/4 cup packed brown sugar
2 tbsp. margarine
1/4 tsp. ground cinnamon

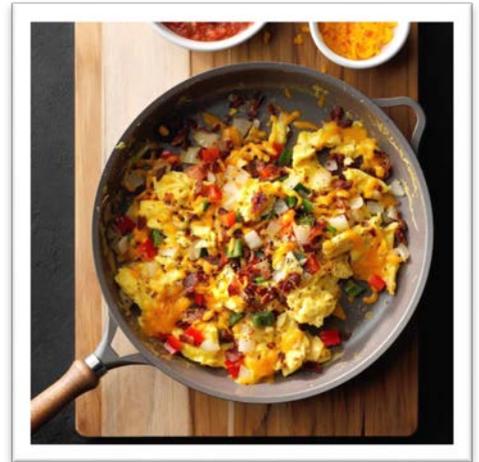
- Spread 1 tablespoon of peanut butter onto each English muffin half. Top each one with a few apple slices. In the microwave, melt together the brown sugar, margarine and cinnamon, stirring frequently until smooth. Drizzle the cinnamon mixture over apple slices. Mmmmm...

<https://www.allrecipes.com/recipe/33190/breakfast-rounds/>



Fiesta Scrambled Eggs

- 1/2 cup chopped onion
- 1/4 cup chopped sweet red pepper
- 1 jalapeno pepper, seeded and chopped
- 8 bacon strips, cooked and crumbled
- 8 large eggs, lightly beaten
- 1 cup shredded cheddar cheese, divided
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- Salsa



Directions

- In a large nonstick skillet, sauté the onion and peppers until tender. Sprinkle with bacon. Pour eggs over the top; sprinkle with 1/2 cup cheese, salt and pepper. Cook over medium heat, stirring occasionally, until eggs are completely set. Sprinkle with remaining cheese. Serve with salsa.

<https://www.tasteofhome.com/recipes/fiesta-scrambled-eggs/>

Cornflake-Coated Crispy Bacon

- 1/2 cup evaporated milk
- 2 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- Dash pepper
- 18 bacon strips (1 pound)
- 3 cups crushed cornflakes



Directions

- Preheat oven to 375°. In a large bowl, combine milk, ketchup, Worcestershire sauce and pepper. Add bacon strips, turning to coat. Dip strips in crushed cornflakes, patting to help coating adhere. Place bacon on 2 racks; place each rack on an ungreased 15x10x1-in. baking pan. Bake until golden and crisp, rotating pans halfway through baking, 25-30 minutes.

<https://www.tasteofhome.com/recipes/cornflake-coated-crispy-bacon/>

"I'll eat some breakfast, then change the world"



apple cheddar muffins

- 1 large egg
- 1-1/4 cups milk
- 1/4 cup melted butter
- 1 cup grated unpeeled apple
- 2-1/2 cups all-purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1-1/4 cups grated cheddar cheese, preferably aged

- Preheat oven to 400°F.
- Lightly grease your muffin tin, both inside and along the top edge. I usually use a silicone pastry brush and a bit of vegetable shortening. It just takes a few seconds. Or use paper liners in your tray.
- In a large mixing bowl, combine flour, sugar, baking powder, salt, and 1 cup of the grated cheddar cheese. Whisk together well.
- In another bowl or a large measuring cup, lightly beat together the egg, milk, melted butter, and grated apple.
- Pour the wet ingredients over the dry, and gently stir together until just blended. It's okay if there are still some streaks of flour – with muffins, under mixing is always better than overmixing.
- Using a large spoon or ice cream scoop, portion the batter into the muffin tin. Sprinkle the tops with the remaining 1/4 cup of grated cheese. Bake for about 20 min, rotating the pan halfway through, until a toothpick inserted in the centre of a muffin comes out clean and the tops are lightly golden. Allow to cool on a wire rack for about 5-10 min. before removing from muffin tin. Makes 12.

<http://wannacomewith.com/2014/10/apple-cheddar-muffins/>

Sherbet Mimosas

- 4 small scoops of your favorite sherbet sorbet, or ice cream
- 1 tbsp. clementine vodka - optional
- Any type of champagne
- Fresh fruit for garnish



Instructions

1. Fill your glass with 4 small scoops of sherbet or sorbet.
2. Top with vodka if using.
3. Top with champagne and garnish with fresh fruit.
4. Enjoy!

https://www.thecookierookie.com/wprm_print/31722

