

When I started dating my husband and meeting his family, I was introduced to highly seasoned country potatoes! It wasn't until Dick Noyes realized that onions and peppers are on my "I think I'll pass" list that these potatoes actually became something I liked to eat.

I was never a huge breakfast eater. However, I was never much of a camper either. I quickly learned that as part of the Noyes family, our yearly Memorial Day camp out breakfast is the biggest meal of the day and you never turn down Dick Noyes' food! This year I am bringing a new breakfast to the campsite and I am sure it will be a big hit!

Although the recipe doesn't call for it, I tend to add a pinch of garlic salt and pepper to the potatoes while they cook for a little extra twist.

Bacon, Egg and Potato Skillet

1 pound bacon

4-5 large potatoes, diced or 1 package frozen southern style hashbrowns

8-12 eggs

1 cup shredded cheddar cheese

In a medium skillet, cook bacon until crisp. Remove from pan and drain on paper towels. Place diced potatoes in rendered bacon fat and cook until browned and tender. Salt and pepper to taste.

Once bacon is cool enough to handle, crumble into bite size pieces and set aside. When potatoes are nearly done, drain excess drippings (if any) and return to skillet, adding in the crumbled bacon.

Meanwhile in a separate skillet, cook the eggs just the way you like them.

To serve, place bacon and potatoes on plate and top with two or three eggs. Drizzle with your favorite steak sauce and shredded cheese if you so choose.