

Can't beat a breakfast meal

By Ashleigh Noyes

Tribune columnist

Who doesn't love Brinner? You know what I am talking about—breakfast for dinner. If I had enough recipes my husband would have me make breakfast every night. I am a fan, too, but I enjoy too many other foods to try and make mixed ensembles of eggs and bacon seven days a week! This is a pretty easy mix that can make everyone happy in a hurry. Even the baby loves potatoes and bacon!

Brinner Hash

6 slices bacon
1 teaspoon onion powder
4 cups frozen hash browns
1-1/2 cups shredded cheddar cheese
6 eggs

Cook bacon in large nonstick skillet on medium heat until crisp. Remove bacon from skillet, reserving 3 Tbsp. drippings in skillet. Drain bacon on paper towels.

Add onion powder and potatoes to skillet; cover. Cook on medium-high heat 14 min. or until potatoes are browned, stirring occasionally. Stir in cheese.

Make six small wells in potato mixture; fill with eggs. Top with bacon; cook, covered, 3 to 4 min. or just until eggs are set. Let stand, covered, 1 minute.