



Shepherd's Breakfast

- 3/4 lb. bacon strips, chopped
- 1 medium onion, chopped
- 1 pkg. (30 oz.) frozen shredded hash brown potatoes, thawed
- 8 large eggs
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 cup (4 oz.) cheddar cheese, shredded

In a large skillet, cook bacon and onion over medium heat until bacon is crisp. Drain, reserving 1/4 cup drippings in pan.

Stir in hash browns. Cook uncovered over medium heat 10 minutes, or until bottom is golden brown; turn potatoes.

With the back of a spoon, make eight evenly spaced wells in potato mixture. Break (or whisk and pour) one egg into each well. Sprinkle with salt and pepper.

Cook covered on low heat 10 minutes, or until eggs are set and potatoes are tender. Sprinkle with cheese; let stand until cheese is melted.