

Alpine Ranch Breakfast for Dinner. This week is Dusty's birthday, and breakfast for dinner is one of his favorite meals. When our kids were little, they would call these "Oh Yeah Sandwiches." Because with every bite they would say, "Oh Yeah." They are that good!!!

Sausage and Eggs

1. Make 4 sausage patties (8 if you have a large box). Heat a skillet to medium high and cook your sausage patties through. About 3 minutes on each side. Set the patties aside.
2. Add a tablespoon of butter to the skillet and crack your eggs into the skillet. Sprinkle them with salt and pepper. Fry them however you like them.
3. Toast your bread and slice your avocado.

Country Potatoes with Onions

1. Wash potatoes and thinly slice them and pat them dry with a paper towel.
2. Dice a fourth of your onion (save the other $\frac{3}{4}$ for your chicken Korma).
3. Add some olive oil to a skillet and heat it to medium/high.
4. Add the potatoes and onion to the skillet and sprinkle them with salt and pepper to taste.
5. Saute the potatoes and onions for about 4 minutes then turn them all over. Cook for another 4 minutes and turn them over. They will be done when they start to brown and are tender.

*It is best to have two skillets going at the same time. One for the potatoes and one for the sausage and eggs. This will save you time.

Plate

Butter your toast. Place the sausage, eggs, and avocado slices on the toast. If you want to add cheese and hot sauce, this is a good option. Or you can eat your sandwich without these items. Cut your sandwich in half and serve with a side of country potatoes. Enjoy!!

**Gluten Free- use corn tortillas instead of bread. It is delicious!!