**Quick Hash Browns –**

**Ingredients:**

 **Washed Potato, ½ Cup Shredded Cheese (Optional), 1 Sliced and Chopped Onion (Optional), 1T Butter, ½ t Salt, ¼ t Pepper, ¼ t garlic powder**

**Directions:**

1. **Wash Potato then poke holes in them with a fork**
2. **Microwave the potatoes on high for 2 – 2 ½ minutes**
3. **Shred potato, skin and all, into a large mixing bowl with a grater**
4. **Add cheese and chopped onion to bowl**
5. **Spice with the salt, pepper, and garlic powder - combine all the ingredients**
6. **Melt butter on top of griddle – griddle should be set to high**
7. **Put hash brown mixture in the melted butter and prepare until browned**

**Bacon –**

**½ strip of bacon per member of your group**

**Place two paper towels on top of dinner plate. Space out bacon strips on those paper towels. Apply two more paper towels on top of the bacon. Microwave bacon at high for 1 ½ -2 ½ minutes or until cooked**

**Fluffy Scrambled Eggs –**

**1 egg per person in group**

**Combine eggs with 2 T milk, ¼ C cheese, ¼ t salt, ¼ t pepper**

**Melt 1T butter on griddle. Pour scrambled egg mixture into center of melted butter**

**Work eggs until cooked to liking.**