



Tom's Original Maple Scramble

By Tom Burbridge

This was another Iron Chef'd¹ recipe that I prepared one early morning before I was functional enough to think about that I was doing. (I was out of coffee)

Ingredients:

2 large leeks, cleaned and sliced
1 bag of grated frozen hash browns
2 garlic cloves - minced
1 lb maple sausage
1 lb baby bella mushrooms - sliced
12 large eggs, roughly scrambled
3 large tomatoes - diced (homegrown preferred)
1/2 cup scallions
1/2 bottle of Texas Style Hot Sauces to taste.
1 block of extra sharp cheddar cheese
1 package of hand made tortillas

Method:

1. Send your spouse to the store for coffee grounds.
2. In a large skillet, brown and crumble sausage.
3. Remove sausage from skillet
4. Add garlic, hash browns, tomatoes, scallions, leeks, mushrooms to skillet and saute over medium heat.
5. When the onions begin to turn clear, add sausage and continue to saute for 5 minutes on high heat.
6. Reduce heat and briskly stir in eggs.
7. Cook on low heat until eggs are thoroughly cooked.
8. Garnish with sour cream and additional hot sauce over tortillas.
9. Serve with coffee and Juice.

Dining Table Notes: It's good to have a variation of sauces at the table. Recommend Baby Bubbas for the kiddos, Recipe No. 357 and Texas In July for the coffee drinking, can't wake-up yet adults.

¹ Iron Chef'd = The style of cooking when you know that you're going to cook, but have no idea what.
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