

Dorothy's Breakfast Scramble

By Dorothy Zehnder

- 5 Tablespoons butter or margarine
- 2 1/4 cups thinly sliced peeled potatoes (10 ounces)
- 1 green pepper, seeded and chopped
- 1 small onion, chopped
- Salt to taste
- 5 strips cooked bacon, crumbled
- 1 2-ounce can mushrooms, drained and sliced
- 4-5 eggs
- 3/4 cup shredded cheese, cheddar or your favorite
- Freshly ground pepper and Salt to taste

Melt butter or margarine in large nonstick skillet over medium-high heat; add potatoes. Sauté potatoes for a few minutes; then add green pepper, onion and salt. Sauté until potatoes are tender and golden, about 10 minutes. Stir in bacon and mushrooms. Break eggs into skillet and scramble into mixture; turn heat to low. When eggs begin to firm place skillet under broiler for a couple of minutes (watch closely). Remove from broiler and sprinkle cheese over top; cover and return to low heat until cheese melts. Season with salt and freshly ground pepper. Serve immediately. Makes 4 servings.

Note from Dorothy: This is a very good breakfast dish and is very easy to make. My family loves it. It is perfect for a Sunday brunch – or brunch any day!