

# German Farmer's Breakfast

## Paisley and Parsley Bed and Breakfast

*This signature morning entree at Paisley and Parsley Bed and Breakfast was given a rousing "thumbs up" by recent guests from Hamburg: "This is one of our most frequently served dishes and your presentation is equal to any "bauernfrustuck" we eat at home!"*

### **Ingredients**

3 large potatoes  
6 slices bacon  
1 small red pepper  
2 tablespoons chopped onion  
½ cup cheddar cheese  
6 eggs  
salt and pepper to taste

### **Directions**

Boil potatoes in jackets. Cool, peel, and cube. Cut bacon into 2-inch pieces. Fry until crisp. Remove from pan and drain. Chop pepper. Add pepper and onions to bacon drippings. Cook until soft. Add cubed potatoes. Shred cheese. Just prior to serving, beat eggs with salt and pepper. Mix quickly through the potato mixture. Add shredded cheese before eggs are totally cooked over medium-low heat. Top with bacon pieces. Serve immediately. Serves 6-8.