



## *Country Eggs Benedict*



### **Ingredients:**

- 2 freshly made Chef John's flaky biscuits\*\*
- 4 freshly made Better than Jimmy Dean's Sausage Patties\*\*
- 1 cup of freshly made Rick's Sausage Gravy\*\*
- 2 servings of Freshly made Classic Hash Browns\*\*
- 4 Fresh eggs, cooked to order
- Salt and pepper to taste

### **Method:**

1. Start with the hash browns, as they take longer to make. Soak the shredded potatoes in water to eliminate as much starch as possible, changing water frequently until clear. Ensure they are as dry as possible. Fry the shredded potatoes in a butter and oil combination.
2. While the potatoes are soaking, make the biscuits.
3. Make the sausage gravy while slowly frying the sausage.
4. Fry eggs to order. Best over or basted.
5. To assemble, split the biscuits and place on two plates, split sides up.
6. Place one sausage patty on each half, and top with the eggs.
7. Lastly, ladle the sausage gravy over all and serve with the hash browns.

\*\* Recipes are at <http://wallmusic.net/>