Special Breakfast & Mashed ‘Pototoes’

Yields 2 Sammy's

Sammy Ingredients:

3 Eggs

2 Croissants

2 Pieces Swiss Cheese

2 Sausage Patties

1/2 C Spinach

Tots:

9 oz Hash Browns

1 1/2 C Panko Bread Crumbs

1/4 C Parmesan

.50 oz Sundried Tomato

.05 oz Rosemary
1 TBS White Truffle oil
1/4 tsp Salt
1/4 tsp Pepper
1/4 tsp Garlic powder

Let's start with some Mashed 'Pototoes.'

Take your hash browns and warm them in a pan until they become soft. Then add your truffle oil, rosemary, sundried tomatoes, parmesan cheese, salt, pepper, and garlic powder into a food processor and puree until they resemble mashed potatoes. (The good kind of mashed potatoes though, not the kind that you could easily sub out for Elmer’s glue….) Next roll them into .5oz balls.

Dip them into egg and then into your panko breadcrumbs. Then bring your oil to medium high heat.

 Fry them for 3 minutes, turning them every 30 seconds or so to ensure they cook evenly. Do they feel crispy and ready to delight in? WAIT!!! - You will quite literally burn the roof of your mouth leaving you upset over your lack of will power. Hang in there and let them cool off! You, and your mouth, will be better for it.

In the meantime let's cook up our sammy's! First slice and toast your croissants, on medium heat, on a flat top or sauté pan.

Then submerge those buttery beauties into egg and put back on your flat top to cook sliced side down for about a minute. Flip, and repeat.

Now to assemble! My hubby added sausage, spinach, and Swiss to his For me I left out the sausage and enjoyed the Popeye version, as I am trying to improve my bicep to spinach ratio. - As usual though, I am a huge advocate for making these any way you like! Change the cheese to Gouda, and add bacon. Or perhaps you are a lox lover! Dress it up with cream cheese, salmon, veggies, and capers to indulge your senses into a pillowy bliss of fishiness.