

Irish Breakfast



Source

allrecipes.com

Description

"You could face anything after this hearty breakfast of eggs, mushrooms and tomatoes fried with bacon and butter. Slices of Irish soda bread are grilled in the skillet and served on the side."

Ingredients

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Original = Serves 2 Scaled = Serves 2

Display units in Metric

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- 6 thick slices bacon
- 2 tablespoons butter or margarine
- 4 eggs
- 2 small tomatoes sliced
- 1 1/2 cups whole mushrooms
- 4 slices prepared soda bread

Directions

Lay the bacon slices in a single layer in a large skillet. Fry over medium heat until it begins to get tinged with brown. Fry on both sides. Remove from pan, but save grease. Watch Now

Melt butter in skillet. Crack eggs into pan, being careful not to break yolks. Place tomato slices, mushrooms, and bread in pan. Fry gently, stirring mushrooms and tomatoes occasionally. Keep everything separate. Turn bread over to brown on both sides. Watch Now

When egg whites are set, but yolks are still runny, dish half of everything onto each of 2 warmed plates, and serve immediately.

Cook's Note:

Start your day off the Irish way! You'll never want cold cereal again. To be really authentic, buy back bacon--it's much meatier than the belly bacon Americans eat. And it's absolutely essential that you serve this breakfast with sweet, milky tea.

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