

Eggs in a Nest and Parmesan Garlic Potatoes

Parmesan Garlic Potatoes

- 2-4 Medium Potatoes
- 1 tbps. Garlic Powder
- 2 tbps. Olive Oil
- 1 cup Shredded Parmesan Cheese
- 1 tbps. Pepper

Preheat your oven to 450°F.

Carefully slice 2 - 4 medium potatoes into chip sized pieces and place onto a pre-greased baking pan. Cover with olive oil, pepper, and garlic powder. Turn over to ensure that the coating is equal on both sides.

Place prepared potatoes into your pre-heated oven for about 10 - 15 minutes. Remove from heat, and carefully flip each potato over. Cover potatoes with cheese, and apply another coating of garlic powder. Place back into the oven for another 5 - 7 minutes. Remove when desired crispness is achieved.



Starring:
Cory Brin
&
John Yagodzinski

Eggs in a Nest

- 1 Egg
- 1 Thick slice of bread
- 3 tbps. Butter
- Salt and Pepper

Prepare the bread by cutting out a circular "nest" with a glass or cookie cutter.

In a medium fry pan, melt some of the butter to grease the pan. Place your bread slice and "nest" into the pan. Crack your egg into the vacant cavity of the bread. Allow the egg to fry up rather nicely.

When the egg white is fairly solid, use a spatula to carefully flip the bread slice and "nest". Allow this to fry up and remove from heat when finished.

Mix-o-logy

The Nutty Irishmen

- 3 oz. Milk
- 1 oz. Baileys Irish Cream
- 1 oz. Frangelico

