



McDon't takeaway breakfast

Serves 4

Hash Browns

- 3 medium sizes potatoes (370g in total) unpeeled, left whole – Maris Pipers, King Edward and Desirée are all good choices
 - 50g butter melted
 - 4 tbsp sunflower oil (or rapeseed or vegetable)
1. Cook the potatoes in a saucepan of boiling water for 10 mins then drain and set aside until cool enough to handle.
 2. Coarsely grate the potatoes into a bowl discarding any skin that comes off in your hand as you grate. Season well with salt and pepper and pour over half the butter.
 3. Mix well then divide the mix into 8 and shape into patties or squares. The hash browns can be prepared a day ahead and chilled until ready to cook or frozen for up to a month.
 4. Heat the oil and the remaining butter in a frying pan until sizzling and gently fry the hash browns, in batches if needed, for 4-5 mins on each side until crisp and golden.
 5. Serve straight away or leave in a low oven to keep warm.

While the hash browns are frying.....

- 6 sausages
 - 4 eggs
 - Slices of cheese
 - 4 brown muffins (or rolls)
1. Put 5 plates into a low oven to warm.
 2. Take the sausage skins off or squeeze the meat out into a bowl and mould them into 4 patties
 3. Cook the sausage patties in a frying pan
 4. Cook sausage in frying pan.
 5. When the sausage is cooked through remove to a warm plate
 6. Fry eggs in a saucepan with a drop of oil. If you have a metal ring you can use to keep them in shape you can.
 7. Butter the muffins
 8. Assemble the cooked patties, cheese and egg and top with some salt pepper.
 9. Arrange the hash browns on the side