

## **Breakfast Mess**

<http://userealbutter.com/2017/03/05/breakfast-mess-recipe/>

**Note:** The breakfast mess is whatever you want it to be, so this version is merely a suggestion. Use home-style potatoes instead of hash browns. Sausage links or hot links in place of bacon. Mushroom cream gravy rather than sausage cream gravy. Scrambled eggs with vegetables. Waffles or pancakes instead of biscuits. Add cheese or caramelized onions. Go for it!

[hash brown potatoes](#)

[buttermilk biscuits](#)

[sausage gravy](#)

bacon (fried to desired doneness)

eggs (fried, scrambled, poached, however you like them)

### **hash brown potatoes**

1 lb. potatoes (organic Yukon golds are my favorites)

2-4 tbsps vegetable oil

salt

Peel and grate the potatoes. Squeeze as much liquid from the shredded potatoes as possible (do this a small handful at a time). Discard the liquid. Pour a couple tablespoons of vegetable oil in a cast iron skillet and heat over medium flame. When the oil is hot (test by dropping a shred of potato on the pan – it should sizzle), add the potato evenly over the skillet and press down with the back of a spatula. When the bottom begins to brown (around 5 minutes or more) sprinkle some salt over the potatoes and carefully flip the hash browns over (you can do it in sections if it's too big to flip in one go). We want golden, not burnt potatoes, so watch the heat level and reduce the heat if it's starting to burn. You can add more oil if needed to help the other side crisp up nicely. Sprinkle a little salt on the browned top and let cook until the bottom has a nice golden color. Serve hot. Serves 2-4 people.

### **buttermilk biscuits**

2 cups all-purpose flour

2 tsps baking powder

1 tsp fine sea salt

1/2 tsp baking soda

8 tbsps unsalted butter, cold and cut into small pieces

1 cup buttermilk, cold

Preheat the oven to 425°F. Line a baking sheet with parchment paper. Whisk the flour, baking powder, salt, and baking soda together in a large bowl. Add the butter to the flour mixture and toss with the flour to coat. Freeze for 10 minutes. Cut the butter into the flour until the largest pieces are the size of a pea. Drizzle the buttermilk into the flour-butter mixture and stir until it is just shaggy and begins to come together. Turn it out onto a lightly floured work surface and pat the dough together into a 1-inch thick circle. Use a 2.5-inch diameter biscuit cutter and cut straight down into the dough without twisting the cutter (twisting will prevent rising). Reform the scraps and continue cutting. This should yield about 8 biscuits. Set the biscuits spaced evenly apart on the parchment-lined baking sheet. Bake for 15-16 minutes until golden (careful not to burn the bottoms).

**sausage gravy**

3 tbsps unsalted butter  
16 oz. breakfast sausage in bulk (or removed from casings)  
1/2 cup all-purpose flour  
1 tsp fine salt  
2 tsps black pepper  
1/8 tsp cayenne pepper  
4 cups whole milk

Heat the butter in a large frying pan over medium-high heat until it is foamy. Add the sausage to the pan and cook, breaking up large lumps with a spatula or spoon. Cook for about 5 minutes or until any pink color is mostly gone. Reduce the heat to medium and sprinkle the flour, salt, pepper, and cayenne over the sausage. Stir it in for a minute until the flour is cooked. Gradually stir in the milk, scraping the pan to include the browned bits off the bottom. Let the milk come to a simmer while stirring occasionally. Continue to stir and let the milk simmer until it thickens (about a minute). Season to taste and keep the gravy warm. Makes about 3 cups.

**Assemble the mess:** Put a little bit of everything in a bowl!