

When we went for a long sail this is what we had first morning out when everyone was tired and hungry. Really hit the spot.....

Mexican Poached Eggs

(1st Morning Out Breakfast)

1/2 lb bulk pork sausage

2 garlic cloves, minced

1/2 C finely chopped green pepper

1/2 C finely chopped onion

2 potatoes, peeled and diced

1 can (4 oz) chopped green chilies

4 eggs

Avocado slices

Salsa

Sour Cream

In large, deep skillet, fry sausage, garlic, green pepper and onion until sausage is lightly browned.

Stir in potatoes and green chilies. Cover and cook over medium heat for 15 minutes or until potatoes are tender.

With a large spoon, make 4 indentations into sausage mixture. Break an egg into each depression. Cover and cook until eggs are set. Option: Fry eggs separately and serve over sausage mixture.

Top with avocado slices, salsa and dab of sour cream. Serve with warm flour tortillas.