1. Open freezer
   1. Grab hash browns
   2. Place them on countertop
2. Open refrigerator
   * 1. Grab eggs
     2. Grab bacon
     3. Grab cheese
3. Pour cup of coffee (I always program it the night before)
4. Grab large skillet for bacon and hash browns
5. Grab smaller skillet for eggs
6. Pour olive oil into large skillet
7. Turn stove to medium heat
8. Pour in hash browns and turn down heat to low
9. While the hash browns cook, I start to prep the bacon. (rinse and cutting into half slices)
10. Once hash browns are cooked, place onto plate.
11. Add bacon to hot skillet used for hash browns.
12. While bacon cooks, grab bowl, seasonings, and fork.
13. Crack 2 eggs into bowl, apply seasonings, and whisk.
14. Check on bacon progress, turn down heat to low and flip if needed.
15. Place smaller skillet on the stove on low heat.
16. Apply olive oil.
17. Once oil is heated, slowly pour the eggs into the skillet.
18. Turn down heat and stir slowly with wooden spoon.
19. Turn off skillet with bacon and move to a cooler spot on the stove.
20. Place bacon on plate on top of a napkin to soak up the grease.
21. Pour another cup of coffee and add creamer.
22. Continue to stir eggs until done.
23. Turn off skillet and move to a cool place.
24. Place eggs on plate and add cheese on top of them.
25. Add ketchup to hash browns.

I then grab my plate and coffee mug, walk into my living room. I eat breakfast while watching HLN news and simultaneously telling the dog that she can’t have any of my breakfast.