

The Little Breafast Book

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Where Things Are in the Kitchen

In case you have trouble finding anything.

Fridge:

- *Top shelf*: leftovers, staples
- *Middle shelf*: Eggs, sandwich meat, bacon
- *Bottom shelf*: Milk, Apple juice
- *Left drawer*: cheese
- *Right drawer*: Vegetables

Utensils are in the drawer next to the oven.

Baking implements are in the drawer next to the fridge

Cooking utensils are in the drawer to the left of the dishwasher.

How to Make Scrambled Eggs With Cheese

Makes 1 serving

Ingredients and Materials:

- Bacon, 2 strips
- 3 Eggs
- Shredded Cheese
- Medium Pan
- Plate covered with paper towels
- Tongs
- Bowl and fork
- Plastic spatula

Recipe:

1. Set stove burner to medium heat (5)
2. Place bacon in pan
3. Cook for 5 min
4. Remove bacon to plate with paper towel with tongs
5. Crack eggs into bowl and beat with fork
6. Pour beaten eggs into pan
7. Add cheese to taste
8. Stir eggs and cheese with plastic spatula for 3 minutes
9. Serve

How to make French Toast

Some nice french toast.

Ingredients and Materials:

- 1 egg

- Milk
- Butter
- Vanilla extract
- Cinnamon
- Bread
- Medium Pan
- Tongs
- Large plastic container
- Plastic spatula
- Maple syrup

Recipie:

1. Set stove burner to medium heat (5)
2. Put butter in pan
3. Crack egg into large plastic container
4. Pour 1 cup of milk into container
5. Add cinnammon
6. Mix ingredients in container slightly
7. Place bread in mixture for 30 seconds
8. Place bread on pan
9. Cook for 4 minutes
10. Repeat previous three steps until you have achieved the desired amount of toast
11. Serve with Maple Syrup

How to Make an Omlette

Makes 1 serving

Ingredients and Materials:

- Bacon, 2 strips
- 3 Eggs
- Shredded Cheese
- Zuchinni
- Squash
- Medium Pan
- Plate covered with paper towels
- Tongs
- Bowl and fork
- Plastic spatula

Recipie:

1. Set stove burner to medium heat (5)
2. Place bacon in pan
3. Cook for 5 min
4. Remove bacon to plate with paper towel with tongs
5. Slice zuchinni and squash
6. Fry zuchinni and squash in bacon grease
7. Cube zuchinni and squash
8. Crack eggs into bowl and beat with fork
9. Pour beaten eggs into pan

10. Add vegetables and cheese
11. Fold onto plate and Serve

How to Make Grits

A Deep South staple

Ingredients and Materials:

- Milk
- Butter
- Shredded Cheese
- Cornmeal
- 1.5 tsp kosher salt
- Water
- Medium Pot
- Wisk

Recipie:

1. Put stove on medium-high (7-8)
2. Add milk, water, and salt to pot and bring to a boil
3. Gradually add cornmeal while whisking
4. Turn stove down to low (2-3) and cover with lid
5. Remove lid and wisk every 3-4 minutes
6. Cook for 20-25 minutes
7. Remove from heat and add pepper and butter
8. Add shredded cheese to taste
9. Serve

How to Get to Carol Lee's

Directions to get to Carol Lee's from the apartment

1. Turn left out of the Parking Lot onto Blue Ridge Drive
2. At the stop sign, turn right onto Heather Drive
3. At the light, turn right onto Prices Forks Road
4. At the traffic circle, take the 2nd exit onto N Main Street
5. After one mile, Carol Lee's will be on your right