

Adam's Awesome Omelet

(Makes 8 omelets)

36 eggs

2 bell peppers (one red, one green) *diced

1 Vidalia onion *diced

Boars Head Maple Glazes Honey Coated Ham *sliced thin and diced

One large bag of shredded Mexican Four Cheese

Olive Oil

Salt and Pepper to taste

In a non-stick skillet add oil and set heat to medium. Crack four eggs and whisk with a fork. Pour into hot pan. Add diced veggies and ham and sprinkle cheese. Continuously use a spatula to go around the egg in the pan to keep it from sticking and judge if it is ready to fold over. Once folded, continue to cook the egg to make sure the mixture on the inside is completely cooked and the cheese is melted. You might have to flip the omelet one or two times. Add salt and pepper or hot sauce to taste!

Joe's Sausage Gravy

(Serves 6-8)

2 lbs Tennessee Pride Hot Sausage (can use mild if preferred)

Flour

Milk (gallon)

Salt and Pepper to taste

Canned or homemade biscuits

In large skillet, brown sausage. Do not drain grease. Add oil if sausage does not produce enough. Start with one third to a half cup of flour, add more if necessary. Add approximately 5-6 cups of milk to start. Continuously stir mixture over medium heat until thick. May be necessary to add more milk or flour to obtain desired thickness. Add salt and pepper to taste. Serve over biscuits.