

# ALI'S KITCHEN

## Breakfast Fries Inspired by a Message Home

A winning recipe calls for crispy fries, smokey bacon and poached eggs with golden centers

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

I recently received a text from my husband, Mike, who at the time was traveling for a Potatoes USA meeting.

It was a picture of his breakfast and a hurriedly typed message saying, "Breakfast fries. Common'Tater idea?" I responded with "Love it!" and began taking note of the

ingredients I could decipher from the texted photo.

Upon his return, Mike shared the details of the hotel restaurant and his quick stop for food before hitting the road to catch a plane for home. Together, we constructed our version

*continued on pg. 62*



### INGREDIENTS:

#### Breakfast Fries

Serves 4

- Frozen crinkle cut fries (26 oz. bag)
- 4 large eggs
- 2 Tbsp. white vinegar
- 1/2 pound bacon, cooked and chopped
- 1 small tomato, chopped
- 1 avocado, diced
- chives, chopped

#### Chipotle Garlic Sour Cream

- 1/2 cup sour cream
- 1/8 tsp. cumin
- 1 tsp. minced garlic
- 1 tsp. chipotle paste (or a few dashes of hot sauce)
- Salt and pepper to taste

**Ali's Kitchen . . .**

*continued from pg. 61*



of Breakfast Fries and the following Sunday decided to give our new recipe a trial run.

Wow, so good! But honestly, it is hard to go wrong with crispy fries, smokey bacon and poached eggs, the latter with their golden liquid centers!

**DIRECTIONS**

Prepare the fries following the instructions on the packaging. We used our air fryer to speed up the cook time and had great results.

While fries are baking, mix up the chipotle garlic sour cream by combining all of the sauce ingredients in a small bowl, mix well, cover and set aside.

Prepare the poached eggs as the fries are just about finished crisping in the oven or air fryer.

Fill a medium saucepan or cook pot with water until two-thirds full and bring to a light boil. Reduce the heat so water is at a simmer and add the vinegar to the pot.

Carefully crack an egg into a small bowl, then gently pour the egg into the simmering water by carefully

dipping the edge of the bowl into the water and gently sliding the egg out. For best results, be sure the water is barely at a simmer before sliding the eggs into the pot.

Once all four eggs are in the simmering water, remove the pot from the heat and cover with a lid. Allow the eggs to cook in the hot water for four to five minutes.

Using a slotted spoon, remove the eggs from the water and gently place them on a kitchen towel or paper towels to absorb the extra water.

Now it is time to assemble the breakfast fries!

Divide the fries between four serving plates or shallow serving bowls.

Add chopped bacon, tomato and avocado and then top the fries with a poached egg.

Drizzle with a bit of chipotle garlic sour cream and a hefty sprinkle of chopped chives. **BCT**

Enjoy!

Find more recipes at [www.LifeOnGraniteRidge.com](http://www.LifeOnGraniteRidge.com).

**ADVERTISERS INDEX**

- Big Iron Equipment.....19
- Binfront Barriers .....40
- Bushmans' Inc. ....3
- Central Door Solutions .....17
- Compeer Financial.....35
- Fencil Urethane Systems .....42
- Heartland Ag Systems.....2
- Jay-Mar, Inc. ....51
- John Miller Farms .....11
- J.W. Mattek & Sons, Inc. ....13
- M.P.B. Builders, Inc. ....55
- Nelson's Vegetable Storage Systems Inc. ....37
- North Central Irrigation .....5
- Northwestern Mutual Life, Antigo .....39
- Nutrien Ag Solutions .....25
- Oasis Irrigation .....64
- Paragon Potato Farms .....54
- R&H Machine, Inc. ....34
- Roberts Irrigation .....59
- Ron's Refrigeration .....27
- Rural Mutual Insurance .....33
- Sand County Equipment.....21
- Schroeder Brothers Farms.....7
- Swiderski Equipment.....23
- T.I.P. ....20
- Teleos Ag Solutions.....63
- ThorPack, LLC .....49
- Vantage North Central.....36
- VAS Laboratories .....43
- Volm Companies.....9
- WPVGA Spud Seed Classic Thank You .....31
- WPVGA Subscribers.....52
- WPVGA Support Our Members....47
- WSPIA.....41