

# Dad's Scrambled Eggs

What you'll need:

- eggs
- butter
- a breakfast meat (dealer's choice, I prefer cooked sausage or bratwurst)
- an onion (I prefer yellow, white or red work fine too)
- spices (garlic powder, black pepper)
- shredded cheese

Time: 20 minutes

One of my all-time favorite breakfasts growing up was dad's scrambled eggs. He made it look so damn easy, because, well, it is really damn easy.

Step 1: Chop up about half an onion. Size doesn't really matter, but I prefer slightly larger chunks of onion

Step 2: Take a frying pan and put it on the stove at a medium/medium-low setting (about a 4). Put a tablespoon of butter on the pan and give it a minute to warm up and coat the pan.

Step 3: Once the pan is coated, add your chopped onions. Wiggle waggle your spatula around so all the onions are coated in butter, do so every minute or so to keep them cooking evenly. If you want a more pronounced onion flavor or crunch, you'll only cook them for about 3-5 minutes. If you want a more subtle onion flavor, then do 5-10 minutes.

Step 4: After you start the onions, chop up your desired breakfast meat into smaller chunks. I enjoy a good bratwurst or breakfast sausage (not sausage links, but those thick boy sausages). Once you've given the onions 5-10 minutes, toss in the meat. Mix in, stir for a few minutes. Note: this applies to pre-cooked meats only. Uncooked you'll want to prepare that first, then add after it's been cooked

Step 5: While the onions and meat are cooking, time to prepare the eggs. I usually do 3 eggs per person, but if you're a hefty boy, add a couple more. Crack them into a bowl, add a pinch of garlic powder and black pepper, then mix up with a fork or whisk until it looks like yellow snot. DO NOT ADD SALT! Salt will make it flat and shitty. You can add salt after it's been cooked.

Step 6: Add the egg mix on top of the onion and meat. Immediately start flipping and combining the eggs and onion/meat mix with a spatula – since the pan is already hot, it will start forming into scrambled eggs fairly quickly. Keep mixing with the spatula about every 15 seconds. Shouldn't take more than roughly 3 minutes. Once the eggs no longer look wet, they're ready to take out of the pan. Add as much cheese as you want to top of the eggs, serve. Salt and pepper to taste.

Step 7: Do the dishes ya filthy animal