

## Dehydrated Potato Slices

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### BREAKFAST BAKE

- 2 cups Augason Farms Dehydrated Potato Slices
- 6 cups Augason Farms Freeze Dried Broccoli Florets and Stems, rehydrated
- 1 cup Augason Farms Freeze Dried Shredded Colby Cheese, rehydrated
- 3 cups Augason Farms Scrambled Egg mix and 3 cups water.
- 1 cup low fat, cooked ham cubes
- 1 cup turkey sausage, cooked and crumbled

Cover potato slices with water. Soak for 15 to 30 minutes until tender. Drain and dry with paper towel. Lightly grease a 9"x13" baking dish. Brown potato slices in a nonstick skillet. Pour into bottom of baking dish. Warm broccoli in skillet, then layer over potatoes. Warm ham and sausage and layer over broccoli. Mix together cheese with eggs and water, then pour over mixture. Bake at 350°F until eggs are set, 30 to 40 minutes. Serves 12.

### SPICY POTATO SLICES

*Recipe for outdoor grill*

- 2 cups Augason Farms Dehydrated Potato Slices
- 1 teaspoon dried thyme, crushed
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic salt
- 1/8 teaspoon freshly ground pepper
- 2 tablespoons olive oil
- 1 sweet onion sliced
- 1/4 cup light sour cream
- 1 tablespoon snipped fresh chives

Cover potato slices with water. Soak for 15 to 30 minutes until tender. Drain and dry with paper towel. Stir thyme, paprika, garlic, salt, and pepper into oil; set aside. Fold a 36"x18" piece of heavy foil in half to make an 18" square. Place onion and potatoes in center of foil. Drizzle vegetables with oil mixture. Bring up 2 opposite edges of foil and seal with a double fold. Fold remaining edges to enclose vegetables, leaving a space for steam to escape from packet. Place packet on the rack on an uncovered grill directly over medium heat for 20 to 30 minutes or until potatoes are tender. Serve with sour cream and chives.