

COOKING WITH HUGH

HOSTED BY HUGH HARDY



CARROLL'S™
SAUSAGE & COUNTRY STORE



Featured on Season 3, Episode 4

Breakfast Burrito

- 1 pound Carroll's™ Pan Sausage (pick your favorite flavor)
- Oliver Farm Sunflower Oil
- Lauri Jo's Tomato Relish
- 1 Small Red, Yellow and Green Bell Pepper (chopped)
- 1 Small Onion (chopped)
- Salt and Pepper to Taste
- 5 Eggs, Beaten
- 2-3 Cups Grated Cheese
- 4 Flour Tortillas

Directions:

Heat large skillet over medium high heat. Add Oliver Farm Sunflower Oil to skillet. When hot, brown sausage, peppers, and onion until vegetables are tender. Add salt and pepper to taste. Add eggs and mix with sausage and vegetables. Cook egg mixture until soft set. Add Lauri Jo's Tomato relish and stir to combine. Place about ½ cup of egg and sausage mixture in each tortilla. Sprinkle with cheese. Roll up tortilla and enjoy!

Thanks to Conger Gas in Tifton, GA for allowing us to use your Test Kitchen

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