

Breakfast Bunny Chow

Where did this recipe come from? I'm proud to say – me!

Hein, myself and my friend Ant watched rugby at Boktown, Montecasino. Well, I wasn't watching rugby, but I was there.

So Ant said they're 8 ladies going away for a weekend and she's on breakfast duty. What can she do?

While everyone was cheering, I mulled this over. Something simple, efficient and not complex ...

I came up with this idea – she liked it.

The next morning I made it for breakfast and it was a delight! The hardest part is waiting for the egg to set in the oven. But if you fry the eggs separately, that's another pan and how will you anyway fit 8 eggs in a pan ...

Or just leave out the eggs – I still think it's a brilliant idea!



Breakfast Bunny Chow

Bread quarters or big hamburger buns (known as the bunny)
Onions, sliced
Green Peppers, diced (*u can also use red & yellow peppers*)
Mushrooms, sliced
Bacon, cubed (*or leave it out*)
Eggs (1 per bread quarter)
Salt, pepper
Tomato relish (optional)
Cottage cheese (optional)

Fry the onions, green peppers, mushrooms & bacon till done. Season. Add either a bit of tomato relish to make it a bit saucy *or* smooth cottage cheese/cream cheese so that it forms a white sauce.

Spoon the cooked mixture into the bunny. Make a shallow dent in the mixture, break an egg into it. Bake in oven till egg is set. The bunny will be nice and toasted at the outside. (The mixture can absolutely be played with.)

(My recipe)