



Brenda Beaman's desire to give fun but useful gifts to family and friends for the holidays has resulted in some amazing breakfast treats and recipes. Bacon Freak™ is proud to share this one with you and welcomes Brenda to the "meat candy" family of friends.

Brenda wanted gifts that would not just gather dust or be thrown away—a consumable food item seemed an obvious choice.

Raising two small boys and looking for quick, everyday food ideas, a breakfast staple was silver dollar pancakes. She served them without butter and syrup, but with flavoring added to the mix as a treat for the boys. Convenience in the kitchen, a non-messy treat, and a search for a novel gift idea suddenly came together.

The next holiday season, she shared her pancakes with family and friends. They were a hit with everyone who tried them, and people would often tell her to start a business selling them. She followed that advice, and we are so glad for that!

Having flavored the inside of the pancakes enabled Brenda to customize batches so everyone could have a mix unique to them.

For example, her older son loves cherry cordials so a cherry cordial pancake mix was created. So far it's 18 different pancake flavors and counting, all offered through her website (see above) as well as here at Bacon Freak.

Bacon Frittata

Shown with Lemon Curd pancakes and fruit

Ingredients

- 8 OZ FRESH SLICED MUSHROOMS
 - 8 OZ UNCOOKED BACON
 - 4 OZ SMOKED GOUDA CHEESE, SHREDDED
 - 2 CUPS EGG, BEATEN (OR 2 CUPS EGG BEATERS)
 - 2 MEDIUM TOMATOES, CHOPPED
 - 1 GREEN ONION, CHOPPED
- Preheat oven to 350°F.
 - In a skillet, cook mushrooms on medium-high heat until they have stopped giving up water and are uniformly golden brown.
 - Cut bacon slices into ½ inch pieces and cook on medium-high heat stirring constantly until fully cooked. Cook the bacon until it reaches your favorite degree of doneness between soft cooked and crispy brown.
 - Preheat a 10 inch skillet on medium-high heat and spray liberally with nonstick cooking spray.
 - Pour about ⅓ of the beaten eggs into the preheated skillet then sprinkle on the bacon, mushrooms, and cheese. Pour on the remaining beaten eggs.
 - Cook the frittata without stirring just until you see small bubbles come to the top, then transfer it to a preheated 350° F oven.
 - Bake until the eggs are completely set, about 10-15 minutes.
 - Chop tomatoes and green onions and set aside.
 - When frittata is fully cooked, remove it from the oven and allow it to rest for at least 5 minutes then cut it into 8 pieces.
 - Serve individual pieces of frittata topped with fresh tomatoes and a sprinkle of green onions.



Note: Frittata may be served hot or cold.

Meal Suggestion

SHOWN ABOVE

- 1 slice of Bacon Frittata
- 1 short stack of silver dollar sized Williamson Kenwood Lemon Curd pancakes
- ½ cup of your favorite fresh seasonal fruit.