

Southern Eggs Benny

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-hash-brown-potatoes-recipe>

Ingredients:

- 1 tablespoon distilled vinegar
- 4 eggs
- 4 hash brown potatoes ; recipe below
- 4 pieces chicken fried
- 1 1/2 cups gravy herb, ; recipe below
- fresh thyme for garnish, optional
- black pepper to taste
- 1 medium shallot
- 1 1/2 pounds russet potatoes peeled
- 2 large eggs slightly beaten
- 2 tablespoons flour
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 4 tablespoons vegetable oil
- 3 tablespoons unsalted butter
- 2 tablespoons sausage or bacon drippings
- 2 tablespoons butter
- 1/4 cup all purpose flour
- 1 1/2 cups whole milk
- 1 cup heavy cream
- 1 tablespoon fresh thyme
- 1/2 tablespoon fresh sage finely chopped

Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 465 milligrams
4. Fat: 74 grams
5. Fiber: 5 grams

6. Protein: 24 grams
 7. SaturatedFat: 33 grams
 8. Sodium: 1500 milligrams
 9. Sugar: 8 grams
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