

Recipe For: Spaghetti Pie



Ingredients:

1 Box Spaghetti
6 Eggs
1 Stick Butter
½ cup Parmesan Cheese
1 tsp Garlic Powder
Salt & Pepper to taste



Directions:

Boil spaghetti for about 8 minutes. Drain leaving some water in the bottom of pan. Put pot with spaghetti and remaining water back on burner on medium heat. To pot add butter cut into chunks, eggs scrambled, cheese, and garlic powder. Stir continuously making sure to scrape bottom and sides of pan. When all water is gone and eggs are fully cooked you can serve and eat hot. Grease a pie dish and bake leftover spaghetti in oven at 350F for about 15-20 minutes. Add some cheese to the top for a nice touch.

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Recipe For: Hash Browns

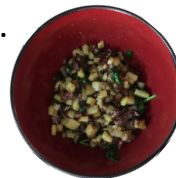


Ingredients:

3-4 potatoes
1 onion
1 clove garlic
Salt & Pepper
Olive Oil
Optional: pepper,
spinach, and anything
else you want!

Directions:

Chop potatoes and onion and mince garlic. Sauté onions and garlic in a little oil in pan. Then add potatoes and cook on medium until potatoes are cooked and crispy. Salt and pepper to taste.



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