



# Hofmann Hot Dog Scramble

## Ingredients

- › 3 eggs
- › 1 German Brand Frank or Cheddar Frank
- › 1 TBSP butter or use cooking spray as option
- › 1/4 cup of milk
- › 1/4 cup diced white onion
- › 1/4 cup diced tomato
- › 1/4 cup of diced bell pepper
- › 1/4 cup grated cheddar cheese

## Directions

- \* Lightly fry the frank, although Hofmann products are already fully-cooked so this step is optional.
- \* Cut Hofmann frank into discs and set aside.
- \* Dice up onion, tomato, and bell pepper and set aside.
- \* Scramble 3 eggs with a touch of milk.
- \* Add chopped vegetables to mixture with a little salt and pepper.
- \* Add potatoes to skillet; cook and stir until lightly browned, about 5 minutes.
- \* Add butter or cooking spray to a small, non-stick frying pan or small to medium iron skillet.
- \* Once the pan is heated, add the eggs mixture.
- \* While scrambling the eggs in the pan, add the discs of franks and scramble all until they are done to your liking.
- \* Top and serve with grated cheddar cheese.

## Prep Time

6-12 minutes  
(depending on if  
some ready bought  
items were  
purchased  
prepared)

## Cook Time

5-8 minutes  
(depending on if  
you lightly fan fry  
the frank or just add  
it straight to the  
eggs)

## Serves

6 people



[HOFMANNSAUSAGE.COM](http://HOFMANNSAUSAGE.COM)