Grocery:

- ❏ 8 eggs
- ❏ 1 package of Jimmy Dean®, Regular Premium Pork Sausage, 16 oz.
- ❏ 4 - Thomas' The Original Nooks & Crannies English Muffins®
- ❏ Milk
- ❏ cornstarch
- ❏ butter
- ❏ 1 cup of Monterey Jack/Colby Jack shredded cheese
- ❏ Sara Lee® All Butter Pound Cake
- ❏ whipped cream

Produce:

- ❏ 1 small red onion
- ❏ green onions
- ❏ 1 avocado
- ❏ 1 large tomato
- ❏ strawberries

Misc.

- ❏ Mother's Day Card
- ❏ Flowers
- ❏ Mother's Day Gift

Mexican Eggs Benedict

(serves 4)

<u>Ingredients:</u>
- 8 eggs
- 1 small red onion
- green onions
- 1 avocado
- 1 large tomato
- 1 package of Jimmy Dean®, Regular Premium Pork Sausage, 16 oz.
- 4 - Thomas' The Original Nooks & Crannies English Muffins®
- Cheese Sauce (recipe below)

<u>Instructions:</u>
1. Dice up the onion, green onions, avocados, and tomatoes and set aside.
2. While you are preparing the cheese sauce you can also add the Jimmy Dean Regular Premium Pork Sausage to a large frying pan. Crumble it and cook completely.
3. Once the sausage and cheese sauce is finished cooking, start to toast up your English Muffins and cook your eggs. You want your eggs to be cooked over medium so you still have a nice yolk to enjoy.
4. Assemble the Mexican Eggs Benedict: On a plate add the English Muffins. Top each side with an egg, cheese sauce, Jimmy Dean Sausage, and the vegetables.

Serve and enjoy! This also tastes really good with a side of potatoes to help soak up all the old and extra cheese sauce.

Cheese Sauce:

<u>Ingredients:</u>
- 1 cup milk
- 1 Tablespoon cornstarch
- 2 Tablespoons butter
- Salt & Pepper to taste
- 1 cup of Monterey Jack/Colby Jack shredded cheese

<u>Instructions:</u>
1. In a small saucepan, gradually stir cornstarch into milk until smooth.
2. Add butter salt, and pepper, stirring constantly over medium heat until boiling.
3. Let it boil for 1 minute to thicken.
4. Slowly add in the cheese and stir until smooth.
5. If possible, keep on the stove top on warm and stir it often as you are preparing the rest of the meal. If you like it extra cheesy, you can double this recipe.