

Betty's Paradise BLT Home Fries (Loaded Home Fries)



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In this video, Betty demonstrates how to make Loaded Paradise BLT Home Fries. This recipe is based on the Loaded Home Fries that Rick and I sampled during our recent breakfast at Lynn's Paradise Café in Louisville. This recipe may not have exactly the same ingredients as the Loaded Home Fries we had at Lynn's, but it will give you an idea of how to put together a similar dish. Here is a link to a picture and recipe on the internet: louisvillehomezone.com/n_recipedetail.php?id=311

Ingredients (for 1 sizable serving):

1 plate of Hearty Home Fries made from 2 potatoes (The recipe for the Hearty Home Fries is in [bettyskitchen](#).)

fresh spinach leaves, washed and dried with paper towel, as many as desired

¼ cup diced tomatoes

¼ cup diced purple onion

2 slices crisp bacon, crumbled

½ cup finely grated Monterey Jack cheese

Horseradish Sour Cream Dressing, for topping

Place Hearty Home Fries on oven-safe dish. Layer fresh spinach leaves, ¼ cup diced tomatoes, ¼ cup diced purple onion, 2 slices of crisp, crumbled bacon on top of Hearty Home Fries. Sprinkle ½ cup finely grated Jack cheese over all. Bake at 400 degrees (F) about 5 minutes, and then turn oven to broil for 1 to 2 minutes. Remove from oven and top with Horseradish Sour Cream Dressing, as desired. Serve immediately! YUM!!! Thanks, Lynn, of Lynn's Paradise Café for the inspiration behind this recipe! I hope many of my viewers will make it to Louisville, Kentucky, to try Lynn's Genuine BLT Home Fries! Love, Betty ♥