

## My Easy Breakfast Recipe: Grilled Sausages with Golden Crispy Potato Slices

Let me walk you through how I make it and why it's such a staple in my kitchen.



**TIME**  
**5-7 min**

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### INGREDIENTS

You'll Need

For the Sausages: 4 high-quality sausages (beef, chicken, pork, or your favorite variety):

For the Potato Slices: 4 medium potatoes, thinly sliced 2 tablespoons olive oil Salt and pepper to taste (Serves 2-4 depending on hunger levels):

### DIRECTIONS

1. Step-by-: Step: How I Make Grilled Sausages and Crispy Potato Slices
2. Prep the : Potatoes
3. First things first, I thinly slice my potatoes. I try to keep the slices as uniform as possible so they cook evenly. Tossing them in a bowl with olive oil, salt, and pepper ensures they're well coated and ready to crisp up beautifully.
4. Cook the : Potato Slices
5. I heat a skillet over medium heat - cast iron works great if you have one. Once it's hot, I lay the potato slices in a single layer, making sure not to overcrowd the pan. I cook them for about 5-7 minutes on each side, flipping carefully once they're golden brown. Patience is key here; rushing them can lead to soggy potatoes instead of that irresistible crunch.
6. Grill the : Sausages
7. While the potatoes are sizzling away, I start grilling the sausages. If the weather's nice, I'll fire up the outdoor grill for that smoky flavor. Otherwise, a hot skillet or grill pan indoors does the trick. I cook the sausages for about 10-12 minutes, turning occasionally so they brown and char a bit on all sides.
8. Plate and : Serve
9. When everything's done, I pile the crispy potatoes and sausages onto a plate. It's a simple meal, but it always looks and smells incredible.
10. My Tips for : Next-Level Breakfast Sausages and Potatoes

11. Use a mandoline for uniform potato slices:
12. Even slices cook more evenly and crisp up better.
13. Don't skimp on seasoning:
14. I sometimes sprinkle a little garlic powder, paprika, or fresh rosemary on the potatoes for extra flavor.
15. Grill over medium heat:
16. Sausages need time to cook through without burning on the outside too fast. Medium heat gives that perfect char without drying them out.
17. Serve with sauces:
18. A little mustard, spicy ketchup, or even aioli makes this breakfast even more delicious.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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