

Breakfast

Dutch Oven Breakfast Pennsylvania Style

Makes 6 Servings

Prep Time: 10 minutes to pre-heat Dutch Oven

Allergy Alert: Dairy, eggs.

Ingredients

1/2 lb bacon (or pre-cooked sausage)

1 med onion chopped

2 lb bag of hash brown potatoes

1/2 pound of grated cheddar

1 dozen eggs

1 small jar of salsa (optional)

Slow Cooker Instructions

Recipe not for slow cookers.

Dutch Oven Instructions

Cooking Time: 50 min

Ideal Dutch Oven Size: 12"

Coals: 6-9 Bottom and 12-15 Top

1. Pre-heat the Dutch Oven for 5-10 minutes using coals on bottom.
2. Slice bacon and onion into small pieces, stir and brown in the bottom of the Dutch Oven until onions are clear.
3. Stir in the hash brown potatoes, cover and add hot coals to lid
4. Stir occasionally to brown and heat potatoes (15-20 minutes).
5. Open a gallon zip lock bag inside a mess kit pot.
6. Crack eggs into zip lock bag and scramble the eggs inside the zip lock
7. Pour the scrambled eggs over the browned potatoes.
8. Cover with lid and coals and cook until eggs set (10 - 15 minutes). No stirring necessary.
9. Pour small jar (1 cup) of Salsa over egg mixture, replace lid and continue cooking for 3-5 min.
10. When eggs are done, scoop and serve to individuals who do not want cheese products.
11. For individuals who want cheese, sprinkle cheese over the remainder of eggs and return the lid with hot coals to the top of the Dutch Oven long enough to melt the cheese, 3-5 min.

Note: Avoid burns by using gloves and a lid-lifter. Lift lid being careful not to spill coals into food when checking for doneness.