

## Breakfast

### Dutch Oven Country Breakfast

**Allergy Alert:** Dairy, eggs.

Makes 4-6 Servings

Prep Time: 5 min to gather the ingredients

### Ingredients

1 pound pork sausage

1 box dehydrated (NOT FROZEN) hash brown potatoes

1/4 cup oil

1 dozen eggs

1/2 pound shredded cheddar cheese

### Slow Cooker Instructions

Not a slow cooker recipe.

### Dutch Oven Instructions

Cooking Time: \_\_\_\_

Ideal Dutch Oven Size: 12"

Coals: 10-20 bottom, 5-10 top (towards end of cooking)

1. In the bottom of the Dutch Oven, crumble the pork sausage.
2. Cover with a water and boil until sausage is cooked. Boil thoroughly if this is not pre-cooked pork.
3. Add dehydrated hash brown potatoes
4. Cover with water, boil until water is absorbed and/or evaporated. Pour out some water if necessary.
5. Pour in oil and allow to heat.
6. Fry potato/sausage mixture. Mix gently until potatoes are browned.
7. Remove the Dutch oven from the coals.
8. Using a large spoon, make 1-2 depressions per person (ask them how hungry they are) in the top of the potatoes. Crack one or two eggs into each depression.
9. Cover the Dutch Oven. Place enough hot coals on lid to cover the lid (to cook the eggs). You do not have to return the Dutch Oven to the "bottom coals."
10. Check eggs after 3-5 minutes.
11. When eggs are done, scoop and serve to individuals who do not want cheese products.
12. For individuals who want cheese, sprinkle cheese over the top of eggs and return the lid with hot coals to the top of the Dutch Oven long enough to melt the cheese.