

Breakfast



Eggs in Orange Bowls

Makes 4 two-egg servings

Prep Time: 15 minutes

Allergy Alert: **Egg**

Ingredients

4 large oranges

8 eggs

Dash Salt

Dash black pepper

Slower Cooker Instructions

Ready for testing and writeup

Dutch Oven Instructions

Cooking time: 5-8 minutes

Ideal Dutch Oven size: 12"

Coals: Bottom 6, Top 10

1. Slice 4 oranges in half, then scoop out and eat the contents (you may choose to squeeze the juice first), leaving the rind intact.
2. Place each rind "bowl" in the Dutch Oven to fill the bottom so the bowls do not tip over.
3. Crack an egg into each of the bowls.
4. Sprinkle eggs with salt and black pepper to taste.
5. Place Dutch Oven onto the hot coals and cover with lid.
6. Cook oranges for 3 to 5 minutes, depending on the desired firmness.