

## Breakfast

### Spicy Breakfast Casserole

Makes 5-6 Servings

Prep Time: 20 min

**Allergy Alert:** Dairy, eggs.

#### Ingredients

2 - 7oz cans diced green chilies

1/4 Teaspoon ground cumin

6 flour tortillas

1/4 teaspoon onion salt

4 cups (16 oz). Colby-Jack shredded cheese

1/4 teaspoon garlic salt

10 large eggs (12 medium)

1/4 teaspoon black pepper

1/2 pound thin sliced ham

1/4 teaspoon salt

3/4 cup Half 'n Half

#### Slow Cooker Instructions

Ready for testing.

#### Dutch Oven Instructions

Cooking Time: 45 minutes

Ideal Dutch Oven Size: 12"

Coals: 10 Bottom and 12 Top

#### Prep the Night Before

1. Lightly oil the inside of Dutch oven with vegetable oil.
2. Spread one can of green chilies on the bottom of the Dutch Oven.
3. Top with 3 of the tortillas, tearing or cutting them into 1"x1" pieces.
4. Add 2 cups of the cheese.
5. Layer 1/4 lb. sliced ham after cutting or tearing it into 1"x1" pieces.
6. Repeat layers (chilies, tortillas, cheese, ham).
7. Whisk eggs and 3/4 cup Half 'n Half together.
8. Add all spices to egg mixture and mix well.
9. Slowly pour egg mixture over entire top layer.
10. Put lid on Dutch oven and store in ice chest overnight (or, if it will be below 40F, left out but safe from animals).

#### Cooking Instructions in the Morning

11. Remove Dutch oven from cooler first thing in the morning before you start the charcoal.
12. Start the charcoal. When charcoal is ready, place Dutch oven on top of 10 coals and place 12 coals on the lid.
13. Cook approximately 45 minutes, or until lightly browned and bubbly, rotating the oven and lid in opposite directions every 10 – 15 minutes.
14. Cool slightly and cut into serving pieces.

**Serving Suggestion:** Best served with picante sauce.

**Note:** This is an awesome breakfast for a Scouting Trip (provided your patrol does not have dairy or egg allergies), because you can prepare it the night before and then just set it on the coals in the morning with only occasional monitoring.