

## **Dutch Oven Breakfast**

### **Quick & Easy Breakfast Casserole**

(a.k.a. - Cholesterol Casserole)

**8 slices of bread  
2 pounds of sausage  
16 oz grated cheddar cheese  
12 eggs  
1 qt. Milk  
1-1/2 tsp. Dry mustard  
1 tsp salt**

**Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!**

**Frank Chesson, Cubmaster - Pack 82, Assistant Scoutmaster - Troop 92,  
Stonewall Jackson Area Council**

### **Train Wreck Breakfast**

**Take the Dutch Oven you used for Cherry Cobbler the night before. Scrape out the big chunks of uneaten cobbler. Toss in the left over hamburger from last night's foil packs. Cook it up so that the grease is rendered. Toss in the chopped onions left over from last night's foil packs. Stir. Pour the grease into the lid upside down over the coals and brown up the leftover thin-sliced potatoes from last night's foil packs. Once the potatoes are brown, dump them into the Dutch Oven. Stir, being careful to flip over the potatoes so that you don't mash them all up. Once the potatoes are cooked, put in about 6 eggs. Stir. Serve once the eggs are cooked. Sprinkle liberally with Tabasco (TM) sauce. If you've got some shredded Taco Cheese, throw that on top.**

**Ron Fox, Cubmaster, Pack 69, Des Plaines Valley Council**

### **Mountain Man Breakfast**

**1/2 lb bacon (or pre-cooked sausage)**  
**Med onion**  
**2 lb. bag of hash brown potatoes**  
**1/2 pound of grated cheddar**  
**1 doz eggs**  
**Small jar of salsa (optional)**

**The following requires 6-9 bottom coals and 12 -15 top coals:**

**Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)**

**Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA. Cover and cook for an additional 3-5 minutes. Slice and server like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.) Cooking times will vary with the weather and your state of awake but its almost impossible to screw up. Serves 6. Rich Locke, Adviser, Post 486, Williamsburg, VA**

### **Early Morning Sausage Ring**

- 2 lbs hot pork sausage
- 2 eggs, beaten
- 1 onion, chopped fine
- 2 cloves garlic, minced
- 1 ½ cups Italian bread crumbs
- ¼ cups parsley flakes
- 1 tsp red pepper
- 1 tsp cumin
- 1 tsp coriander

Mix ingredients well in large pot. Place small pot in center of Dutch oven. Mold sausage mixture around inside wall of Dutch oven and pot to form ring. Bake at 350 for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate. Fill 0with scrambled eggs or Eggs ala King

