

# TROOP 29 RECIPE

## Mountain Man Breakfast

### ***Ingredients:***

*1/2 lb. bacon or pre-cooked sausage*

*2 lb. bag og O'Brien potatoes*

*1/2 lb of grated cheddar cheese*

*1 dozen eggs*

*Small Jar of Salsa*

Approximate Prep Time of Food: 15 minutes      Approximate  
Time for Coals: 30 to 45 minutes

Approximate Cooking Time: 45 minutes

To cook place 6-9 coals beneath the Dutch Oven and 12-15 coals on top. You will want to overload the bottom while cooking the bacon and hashbrowns, then return to the previous ratio.

Light the coals well before beginning prep, since coals take approximately 30-45 minutes to get hot. You will need about 24 briquettes for this recipe.

Preheat your 12" Dutch Oven.

Slice bacon and onion into small pieces and brown in the bottom of the D.O. 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. Cover and cook for an additional 3-5 minutes. Slice and serve like quiche, with salsa on top if desired. Cooking times will vary with the weather and your state of awake but it's almost impossible to screw up. Serves 6.