

Mountain Wo/Man Breakfast

Equipment

- Dutch Oven, 10 to 12 inch
- Spatula
- Mixing bowl
- Whisk or Fork
- charcoal

Ingredients

Serves	8
Pork, Bacon or Sausage, lbs	2
Water, Cup	¼
Eggs	8
Cheddar cheese, Cup	2
Frozen Hash Browns, bag	2
Butter or Oil	Grease pan
Salt & Pepper	To taste

1. Cook meat & Drain the fat
2. Grease the bottoms and sides of a deep camp Dutch oven.
3. Spread hash browns in the bottom of the Dutch oven.
4. Whisk eggs with water in a mixing bowl and pour evenly over hash browns.
5. Sprinkle with meat and cheese.
6. Place about a dozen hot charcoal briquettes beneath the oven and about another eight on top.
7. Cook until the eggs are set, about 20 – 30 minutes.

Lbs = pounds