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Dutch Oven Sausage & Egg Breakfast Recipe

1 Bell Pepper diced
1 Medium Onion diced
1 1/2 doz. eggs or a carton of egg mixture
1 lb of sausage
salt and pepper to taste.

Break up sausage into bite sized chunks. Brown in medium hot Dutch oven with coals underneath only. You don't need to put the lid on. Stir softly and occasionally as the brown being careful not to break them apart. Before they are completely done add the bell pepper and onion and sauté in the sausage juices until onions begin to be translucent. Spoon out excess grease and add scrambled eggs. Slowly fold over until set to desired firmness.
Serve as is or with your favorite salsa.

Cowboy Breakfast

1 lb ground beef
1 medium onion, chopped
2 tsp cumin
1 to 3 tsp ground red pepper (to taste), optional
2 tsp oregano
3 large potatoes, shredded
Vegetable oil (optional)
6 eggs, beaten
Salt and pepper

Brown the meat, onion and spices in a large skillet; drain. Add potatoes to the meat mixture, stirring briskly to keep mixture from sticking. Add a small amount of vegetable oil, if necessary. Add eggs to the mixture when potatoes are browned. Continue to stir until eggs are done. Salt and pepper to taste.

Hobo Hash

4 or 5 large potatoes, cut into 3/8" chunks
1 small stalk broccoli, diced
1 dozen eggs Ham, cut into 1/4" chunks
Cheddar cheese, grated

Add a small amount of olive oil to Dutch oven. Bring up to temperature. Add potatoes and cook until they are well browned. Add ham, eggs and broccoli. Stir and cook until done over low heat. Cover with grated cheese and cook until cheese is melted.

Family Quiche

12 eggs
¼ cup milk
1 cup diced ham, bacon or sausage
1 medium onion, diced
1 cup mushrooms sliced
1½ cups broccoli
2 cups grated cheese
salt and pepper to taste
2 Tbsp butter

In a Dutch oven, cook meat thoroughly, drain and set aside. Wipe out oven and steam onion, broccoli and mushrooms over medium coals for 10 minutes. Remove vegetables and set aside. Dry out oven with paper towel then rub sides and bottom with oiled paper towel. In separate container beat eggs, milk, salt, pepper and butter. Fold in meat, vegetables and cheese. Pour into oven and bake. Cook the top and bottom for 14 minutes. Remove oven from heat and continue baking from the top only, 20 more minutes or until eggs are set.

French Toast Casserole

1 large loaf French bread
8 eggs
3 cups milk
4 Tbsp sugar
1 tsp cinnamon
¾ tsp salt
1 tsp vanilla
4 Tbsp butter, cut into small pieces

Tear bread into 1-2 inch chunks. Put torn bread in a 12" Dutch oven. Beat together all remaining ingredients, except butter. Pour over bread. Dot the top with butter. Bake at 350° with 9 coals on bottom and 15 on top. It should be done in 30-45 minutes, when eggs are set.

Peachy Dutch Oven Toast (large recipe)

1 dozen eggs
2 cups milk
½ tsp vanilla extract
1 Tbsp cinnamon
1 loaf French or Italian bread, sliced
½ lb butter or margarine
1 lb brown sugar
3 (16 ounce) cans peaches, drained and quartered

Heat a large Dutch oven by covering it with coals for 15 minutes. Beat the eggs, milk, vanilla extract and cinnamon in a large mixing bowl. Slice the bread and let it soak in the egg mixture. Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter until caramelized. Put the drained peaches over the caramelized sugar. Place the egg/bread mixture on top of the peaches, cover with lid and return the Dutch oven to the coals. Bake 45 minutes at about 350° (17 coals on top; 8 on bottom). For the first 10 minutes, use coals only on the bottom. Then add coals to the oven top and continue baking until done. With the caramel topping, you probably won't even need syrup.

Breakfast Pizza

Biscuit dough
8 eggs, cooked scrambled
Ham, diced
Bacon, chopped
Breakfast sausage
Onion, diced
Garlic, minced
Cheddar cheese, shredded

Cook sausage and bacon with onion and garlic. While sausage and bacon are cooking, line bottom of 12" Dutch oven with biscuit dough, stretching at least 1/4" up the sides. Add scrambled eggs, ham and (drained) bacon/sausage mixture. Sprinkle cheese over top. Bake at 400° with 8 coals underneath and 17 coals on top for about 15 minutes, or until dough is done.

Breakfast Cinnamon Rolls

24 frozen bread dough
1 cup brown sugar
2 Tbsp cinnamon
½ cup chopped nuts (optional)
½ cup melted butter Frosting (optional, but recommended)

Line a 12" Dutch oven with heavy foil and spray generously with cooking spray. Place frozen roll dough in Dutch oven. Sprinkle brown sugar, cinnamon and nuts over dough. Drizzle with melted butter. Cover with lid and set aside until morning. Bake at 350° with 14 coals on top and 8 on the bottom. Bake 25-30 minutes. Check. Golden brown when done.

Breakfast for Eight

2 lbs. sausage
2 lbs. grated potatoes
1 diced onion
8 eggs
2 cups grated cheese
1/4 cup milk or water

Brown sausage and onion in a 12" or 14" camp Dutch oven. Remove and brown potatoes in sausage grease. Add sausage, egg, and water mixture and bake for 20 minutes until eggs are done. Add cheese and bake until melted.

Easy Breakfast

12 eggs, beaten Grated cheese
1 small onion, diced 1 package frozen hash browns
1 lb. ham diced Salt, pepper & seasoning to taste

Season eggs to taste then cook eggs and ham in oiled Dutch oven stirring often to break up eggs. Remove eggs and ham from oven. Season hash browns and onion then cook with oil in Dutch oven until well browned. When the hash browns are done, layer eggs and ham over the top of the hash browns then cover with grated cheese. Cover and cook until eggs are hot and cheese is melted. You can also add green peppers or tomatoes to this dish to give it a little different flavor.

Dutch Oven Breakfast

1 package shredded hashbrowns (if using boxed, hydrate with water and drain)
Sausage (bulk, fried and crumbled) or Crumbled fried bacon
One small onion chopped (or 1 tablespoon. dried onion)
One garlic clove (or garlic powder or salt)
1 8 oz package grated cheese (your favorite)
6 Eggs beaten well

Wipe Dutch oven with oil. Put hash browns on bottom. Place meat choice on top of hash browns. Mix onion and garlic with eggs. Pour over hash brown and meat mixture. Top with cheese and bake around 30 minutes.

All in One Potato Breakfast

1 large pkg. Hash browns
8 eggs scrambled
2 lbs. Ground sausage
10 oz. Shredded cheese

In a 12" Dutch oven, brown the sausage. Remove meat and add hash browns in sausage drippings. Smooth out on bottom of oven and spread sausage on top. Spread the cheese over sausage. Beat eggs and add milk and pour over the mixture. Cover and cook with very little heat on bottom. Should take about 14 to 20 minutes.

Breakfast Casserole

8 Slices of bread
2 lb sausage
16 ounces of grated cheese
12 eggs
1 Quart milk
1.5 teaspoons of dry mustard
1 teaspoon salt

Line your Dutch oven with foil and lightly grease with butter. Crumble the bread into the oven then top with crumbled cooked sausage. Cover with cheese. In a bowl, mix eggs, milk, mustard and salt. Pour egg mix onto the bread, sausage, and cheese. Cover and bake for about 35 minutes.

Breakfast Pizza

Biscuit Dough
Eggs
Ham/Bacon/sausage
Cheese

Press the dough thin and so that it covers the bottom of the Dutch oven such that none of the bottom can be seen. Pour on a thin layer of scrambled eggs and then add the ham/bacon/sausage to the top. (assuming you precooked the bacon) Now spread the cheese over the top and cook for 10-15 minutes.

Pancakes

1.5 Cups Milk
9 Eggs
1.5 Cups Flour
3/4 Teaspoons Salt
6 Tablespoons Butter
Lemon Juice
Powdered Sugar

Whisk, in a bowl: milk, eggs, flour, and salt
Heat Dutch Oven until very hot. Add butter and let it melt.
Pour in batter and cook until fluffy and light brown.
Sprinkle on some lemon juice and lightly dust with powdered sugar.

Hearty Man Breakfast Omelet

1 pound country sausage
1 pound bacon
1 large diced onion
3 cloves of minced garlic
1 chopped green bell pepper
1 diced red bell pepper
2 cups chopped mushroom
18 eggs
3/4 cups milk
3 cups grated cheddar cheese
salt and pepper

Heat Dutch oven until hot. Add sausage to oven and fry until brown. Remove sausage from the oven and cut bacon into 1 inch slices. Fry bacon until brown. Add sausage, onions, garlic, bell peppers, and mushrooms. Saute until vegetables are tender. Whisk together eggs and milk. Season with salt and pepper. Pour eggs over vegetable mixture. Cover and bake for about 20 minutes or until eggs are done. Cover eggs with cheese and replace lid. Let stand until cheese is melted.

Breakfast Burritos

2 lb breakfast sausage
2 onions
2 green peppers
24 eggs
2 Tbsp garlic powder
2 Tbsp dried onion
2 Tbsp chili powder
16 soft tortillas
3 C shredded cheese (cheddar, colby, jack, whatever)
3 C salsa

Chop onions and green peppers. Fry sausage, pepper, and onion in Dutch oven. Lift from Dutch oven into pot with lid, leaving grease behind. (if there is a lot of grease, you may remove some of it but leave about 1/2 cup). Mix eggs, garlic, onion, and chili powder. Fry in Dutch oven, scrambling until cooked. Lift eggs into pot and mix with sausage. Place about 1/3 cup egg & sausage mixture onto each tortilla. Add cheese, roll up, and fold over ends. Lay 5 in Dutch oven, then make second layer on top, then third layer. Put lid on Dutch oven and bake 10 to 15 minutes at 350 degrees with most coals on top. Serves 8 with salsa.