

This is a Dutch oven camping recipe. It's called Mountain Man Breakfast, it's very filling and will get you thru a day's adventure. If you like to camp or enjoy messing around with cooking outdoors I suggest you get yourself a camping Dutch oven. There are ones with 3 legs on the bottom, so coals can be placed underneath. Most recipes are geared for a 12" deep oven but they make a lot of food. I recently got a 10" oven and that's what I made this in.

Mountain Man Breakfast

- 3/4lb Bacon, cut into squares
- 1 yellow onion diced
- ½ green pepper, diced
- ¾ cup mushrooms, sliced
- 20oz shredded hash browns
- 6 lg eggs, beaten
- 1 ½ cups grated cheddar cheese

Heat bottom of 10" Dutch oven with 12 briquets and fry bacon till brown, add onion, pepper and mushrooms till onions turn clear. Add potato on top, put cover on and add 14 coals to top and remove 5 from the bottom. This creates a baking heat. Cook for 30 minutes, stirring occasionally, until potatoes are golden. Add eggs over top and put cover back on for another 5-10 minutes till eggs are done. Place cheese on top and cook again till cheese has melted. All times are approximate as "your results may vary". Dutch Oven cooking is fun, and Lodge makes a great oven and there still made here in the USA. They provide a great instructional book w/ recipe with it that will get you started. Have fun