

# Feed-'em-and-Go Dutch Oven Breakfast



Servings: 8–10 | Challenge Level: Easy

“This is a favorite of our troop. We usually prepare this recipe on the last morning of our outings, when we are in a hurry to break camp. While the food is cooking, we have time to pack our equipment and take down our tents. After eating, cleanup is easy, and we are on our way.”

## Preparation at Camp:

1. Brown sausage in Dutch oven, then drain grease. Crumble sausage and set aside.
2. Line bottom of oven with hash browns, lightly pressing them down.
3. Place optional vegetables on top of hash browns.
4. Spread sausage over hash browns.
5. Sprinkle cheese evenly over the sausage.
6. Whisk eggs and milk together in a medium-size bowl then gently pour the liquid over the cheese. Ensure that the mixture thoroughly saturates the hash browns.
7. Cook using 10 briquettes under the oven and 17 coals on the lid, heating for 1 hour or until the eggs set. Replenish coals as required to maintain heat.
8. Remove oven from coals and let stand for 15 minutes. Serve and season to taste.

**1 pound uncooked spicy breakfast sausage**

**1 (30-ounce) package frozen hash browns, thawed**

**1 small bunch green onions, diced (optional)**

**1 bell pepper, chopped (optional)**

**2 cups shredded sharp cheddar cheese**

**12 large eggs**

**½ cup milk**

**Salt, ground black pepper, and hot sauce to taste**

## Required Equipment:

12-inch Dutch oven

Medium-size mixing bowl

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