

# National Trails Scramble



Servings: 8-10 | Challenge Level: Moderate

“If you use frozen hash browns in this recipe, thaw them overnight in an animal-proof container, not in your tent. Be sure the bears can’t get at your food during the night, or breakfast will be pretty lame. Experience talking here!”

## Preparation at Camp:

1. Pull the sausage into small pieces and brown in a large-size frying pan over medium heat.
2. While the sausage is browning, peel potatoes and then shred with a cheese grater.
3. Slowly add vegetable oil, shredded potatoes, and green onions to the browned sausage. Stir frequently, but gently, to avoid turning the potatoes into mush.
4. While the potatoes are browning, crack the eggs in a medium-size bowl and beat them as you would for scrambled eggs.
5. Once the potatoes are golden brown, ~~stir in the beaten eggs, bell pepper, and shredded cheese.~~
6. ~~Cook until eggs are firm. Serve hot and add salt and pepper to taste.~~

## Required Equipment:

Large-size frying pan  
Cheese grater  
Medium-size mixing bowl

**1 pound uncooked pork sausage**

**4 potatoes**

**½ cup vegetable oil**

**4 green onions, finely sliced**

**12 large eggs**

**1 green or red bell pepper, chopped**

**2 cups shredded cheddar cheese**

**Salt and ground black pepper to taste**

**Options:** If you prefer, you can substitute regular frozen hash browns for the kind with peppers and onions already in the mixture. This spares you the slicing and dicing of the potatoes, peppers, and onions while in the field. The mix can also be rolled into tortillas for breakfast burritos.

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Eagle Scout-1958 / Former Professional Staff Member, Boy Scouts of America

LAYER BELL PEPPERS OVER TOP OF FRIED SAUSAGE AND POTATOES, COVER WITH ~~BATTER~~ CHEESE, ADD BEATEN EGGS AND ANOTHER LAYER OF CHEESE. COOK 6 COALS ON BTM. 2 ON TOP UNTIL EGGS ARE DONE 10-12 MIN.