

Best Ever Hotcakes
Chocolate Chip Pancakes
Bisquick Crepes
Camping Breakfast Special
Campfire Eggs
Astronaut Eggs
Dutch Oven Omelet
Breakfast Tortilla Wraps
Everything Breakfast
Mountain Man Dutch Oven Breakfast
Fancy Egg Scramble
Black Swamp Breakfast
Campers Omlet
Breakfast Tacos
Baked Eggs and Bread
Breakfast Burritos
Donut Balls
Doughnuts (Quick)
French Toast
Cabin Fluffy French Toast
Oatmeal

Best Ever Hotcakes

2 eggs, separated
1 tablespoon granulated sugar
3/4 teaspoon salt
1 cup all-purpose flour, sifted
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup milk
1/3 cup sour cream
4 tablespoons butter, melted

Add sugar and salt to well beaten egg yolks. Sift and measure flour, add baking powder and soda and re-sift. Add flour mixture and milk, to egg yolk mixture alternately, a bit at a time until all are added, (stir the whole time). Add sour cream and mix well. Add melted butter and mix well. Gently fold in stiffly beaten egg whites. Bake on hot griddle, turn only once when bubbles on the surface break.

Chocolate Chip Pancakes

2 cups Bisquick® baking mix
2 eggs
1 cup milk
1/2 cup Hershey's mini chocolate chips

Beat all ingredients except chocolate chips with electric mixer until smooth. Add more milk if thinner pancakes are desired. Spoon onto griddle and drop a few chips onto cakes. Cook as for plain pancakes.

Bisquick Crepes

1 cup Bisquick®
3/4 cup milk
2 eggs

Beat all ingredients with a wire whisk. Pour 1/4 cup of the batter into a lightly greased hot skillet. Rotate until the batter covers the bottom of the skillet. Cook until golden. Cook other side.

Place filling on crepe. Either create a rollup or fold like a taco.

Suggested fillings:

- eggs with any breakfast meat
- butter and cinnamon sugar
- jelly

Camping Breakfast Special

1lb bacon

1 dozen eggs

1 package of frozen shredded potatoes

8 oz shredded cheddar cheese

optional: diced onions, peppers, tomatoes, *depending on the crowd's taste.*

Brown bacon, drain some of grease and leave some for cooking potato's. Crumble bacon down and leave in pan - add onions , peppers, tomatoes etc. then potato's cook till done add salt and pepper. Break eggs on top of potato's put lid on pan cook eggs (fried) till done then sprinkle with cheese until it melts. Cut a wedge serve with toast.

Campfire Eggs

8 slices bacon

1 1/2 cups frozen hash browns

Sweet onion

Salt

Pepper

6 eggs

1/3 cup milk

1/4 tsp. salt

1/2 cup shredded cheddar or colby cheese

Cook bacon in heavy skillet until crisp. Remove and crumble bacon. Pour off all but 2 tablespoons fat.

Slice onions VERY thin, and add to the pan with the potatoes, sprinkle with salt and pepper. Return to heat, or fire, and fry until potatoes are lightly browned.

Beat together eggs, milk, 1/4 tsp. salt and pepper. Pour over browned potatoes and onions in skillet. Cook without stirring until mixture begins to set. Using a spatula lift and fold partially cooked eggs so uncooked egg flows underneath. Continue cooking for about 4 minutes until cooked but not dry.

Arrange crumbled bacon on top, sprinkle with cheese.

Astronaut Eggs

12 eggs
6 Burrito Shells
Salt, pepper, hot sauce
Water

Additional ingredients:

Cheese, bacon bits, diced ham, chopped onion, chopped tomatoes or anything else you would like to add

6 Heavy Duty zip-lock sandwich bags

Add the water to a large pot and bring the water to a boil (half full is fine)
Take two eggs, crack open and put in a zip-lock bag. Add any additional ingredients. Squeeze out the air and close the bag securely. Mix the eggs until scrambled with your fingers. Carefully place all the bags in the water. (If you want, this is a good time to steam the burrito shells over the pot.) Carefully remove the bags from the water, open and slide them out into the burrito shells. Season to taste (salt, pepper and/or hot sauce).

Dutch Oven Omelet

15 eggs
12 slices broken bread
1 cup milk
precooked meats (bacon, sausage, etc)
1 tomato
1 green bell pepper
1/4 onion
6 slices cheese

Mix chopped vegetables, cheese and bread pieces. Put into Dutch oven. Mix meats, eggs and milk. Pour over mixture in Dutch oven. While keeping mixture cool (less than 40 degrees), allow milk to absorb as long as possible (preferably overnight). Bake about 30 minutes (until eggs are firm).

This dish works best when it is prepared the night before breakfast. This is best done in the Fall and Winter where evening temperatures are expected to be cool.

Breakfast Tortilla Wraps

1 tablespoon margarine
Eggs
Cheddar cheese or American cheese
Bacon
Large flour tortillas

Beat eggs together. Use one egg per person and one extra.

Melt margarine in pan or spray with cooking spray and add eggs. In another pan fry your bacon in strips and drain.

After the eggs are cooked, add a spoonful or two to each tortilla, some cheese and a strip or two of bacon. (Each person can make their own). Roll up the tortillas and eat!

Everything Breakfast (serves 4-6)

8 eggs
1 pound sausage
3 ounces shredded cheese
15 tatertots

Brown sausage, add tatertots, and cook until potatoes fall apart. Then add eggs and cheese. Scramble them to your preference and serve.

Preparation time: 10-20 minutes

Mountain Man Dutch Oven Breakfast (serves 8)

1/2 lb bacon, diced
1 onion, chopped
1 bag (32 oz) hash brown potatoes
12 eggs
2 cans (4 1/2 oz each) chopped green chilies
1 lb shredded cheese
1 jar salsa (8 oz)

Heat Dutch oven over coals. Brown bacon, add onion, and cook until translucent. Remove bacon and onion to paper towel. Remove oven from heat to drain excess oil. Return oven to heat and cook potatoes. Return bacon and onion to oven. Beat eggs in a bowl, add chilies, and pour over potatoes. Cover oven and place 17 hot coals on lid. Cook until eggs are set (about 45 min) Sprinkle with cheese. Cover, cook until cheese melts. Cut into wedges and serve with salsa.

Breakfast Burritos

1 dozen eggs
1/2 cup milk or water
1 package tortilla shells
1 pound ground meat
2 cups shredded cheese
onions, peppers, salsa

Mix eggs and milk or water. Scramble the mixture in a hot greased skillet. Warm up vegetables in a pot or skillet. Warm up tortillas in a skillet or a Dutch oven lid (a few minutes each). Have each scout take a tortilla and fix their own burrito.

Donut Balls

1 lb. shortening
1 egg
3 tbs. sugar
3 tbs. milk
1/4 tsp cinnamon
1 1/4 cup Bisquick
confectioners sugar and/or brown sugar

Heat 1" shortening in Dutch oven. Break egg into mixing bowl, beat thoroughly. Add sugar, milk and cinnamon. Slowly mix in Bisquick. Mix until smooth. Form balls of dough about 1" and drop into hot oil. Do not crowd the donut balls. Brown each side 1-2 min. Remove from oil, place on paper towels, roll in choice of sugar.

Doughnuts (Quick)

oil or shortening
1 tube refrigerated biscuits
cinnamon sugar
powdered confectionery sugar

Heat 1" oil in Dutch oven. Cut each biscuit into quarters and drop into hot oil. Remove doughnuts when golden brown and place on paper towel. Place doughnuts into sugar to coat them.

French Toast (serves 8)

8 eggs
1 3/4 cups milk
3/4 tsp nutmeg or cinnamon
1 1/2 loaves bread
syrup

Thoroughly beat eggs in a bowl. Add milk and cinnamon. Grease pan or griddle. Dip bread in mixture until it is soaked. Place bread on a holding plate.

Dip all the bread and place on plate. Place bread on griddle over low heat. Brown one side, flip and brown second side. Serve with syrup, jelly or powdered sugar.

If desired, warm the bottle of syrup in a pot of water before serving.

Cabin Fluffy French Toast

3 eggs
1 tablespoon milk for each egg
seasoning - salt and pepper to taste

Place oil in frying pan and let heat while preparing toast. Beat whites of eggs until stiff. Beat yolks separately and add milk and seasoning. Fold whites into yolk mixture; dip slices of bread immediately into this and fry in deep, hot oil.

Oatmeal (serves 6)

5 cups boiling water
3 cups Quick Oats (or instant packets)
Brown Sugar
Raisins
chopped nuts
milk

Bring water to a boil. Add quick oats, reduce heat to low, and stir until thickened (about 1 minute). Serve with brown sugar, milk, raisins and nuts as desired.

This is an inexpensive, quick and easy breakfast. Individual packets are a little more expensive, offer a greater variety of flavors, and reduce clean-up by one pot.

Fancy Egg Scramble

Cheese Sauce:

2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
1/8 teaspoon pepper
2 cups milk
4 ounces cheddar cheese, grated

Melt butter in saucepan. Blend in flour, salt and pepper. Add milk. Cook, stirring all the while, until bubbly. Stir in the cheddar cheese and cook until melted. Set aside

Egg Scramble:

1 cup bacon
¼ pound mushrooms
3 tablespoons butter
12 eggs, well beaten
4 teaspoons butter, melted
2 ¼ cup bread bread crumbs (3 slices of bread grated)
1/8 teaspoon paprika

In Dutch oven, cook the bacon and mushrooms in butter. Add eggs and scramble until just set.

Fold eggs into cheese sauce. Pour into Dutch oven.

In a separate bowl, combine the melted butter, crumbs and paprika; sprinkle over eggs

Cover Dutch oven and bake for 15 minutes, remove top coals and bake slowly from bottom another 10 minutes.

Serves 8 to 10

Black Swamp Breakfast

1-2 pounds of bacon (depending on how many people will be eating)
5-6 Large potatoes
1 Dozen Eggs

Start cooking bacon. When the bacon is about half way cooked throw in the sliced potatoes. When potatoes are cooked throw in eggs and keep stirring until eggs are cooked

Campers Omlet

Eggs

Spices(whatever you want; i.e. salt, pepper, garlic powder, hotsauce, etc.)

Cheese (grated)

Bacon(optional)

Onion(optional)

Mushrooms(optional)

Whatever else you want

Fry bacon(or any other meat) in pan.

Scramble all ingredients in bowl.

Pour into pan and cook until eggs are done.

Breakfast Tacos

1 dozen eggs

1 lb Jimmy Dean sausage

Package of flour tottillas

Cook sausage in frying pan, breaking into hamburger size pieces. Drain off excess fat, leave sausage in pan. Crack eggs into bowl and beat. Add eggs to sausage in pan, and cook, stirring often. When done, spoon onto tortilla shells and enjoy. This is enough for 6 boys to have two each.

Baked Eggs and Bread (Serves 6)

9 eggs

2 cups cheese

2 cups milk

1/2 loaf of bread

seasoning (mustard, salt, pepper)

Mix eggs, milk and seasonings in a bowl. Break the bread into pieces and place in a Dutch oven. Pour eggs over the bread. Spread cheese over the bread. Mix thoroughly. Let stand overnight at cool temperature. Bake until firm (about 1 hour).

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