

Breakfast – Part 2

Mountain Man Breakfast

MOUNTAIN MAN BREAKFAST

12" Dutch oven

Serves 8-10

35-45 minutes cooking time

14 top & 10 bottom briquettes

Preheat Dutch oven over bottom briquettes.

Brown: 1/2 pound bacon, cut into small pieces

Add and cook until clear:

1 medium chopped onion

Remove the bacon and onions from Dutch oven and drain on paper towels. Wipe excess grease out of Dutch oven and place back over hot briquettes.

Stir in:

1 32-oz bag hash brown potatoes. Fry until potatoes are golden brown, then mix the bacon and onions back in.

Break 12 eggs into medium mixing bowl and beat thoroughly. Pour over potatoes, bacon and onions. Cover with hot lid and cook until eggs are almost solid.

Sprinkle with:

1-1/2 pounds grated Cheddar cheese

Continue cooking until eggs set and cheese melts. Just before serving, top with 1 8-oz. jar hot, medium or mild salsa, according to taste.