Breakfast casserole

←

Camp Prep: 15 minutes
Cook Time: 45 minutes

Ingredients

12 eggs
16 oz shredded Mexican cheese
12 oz package of bacon
12 oz half and half cream
3 cups bread cubes
Butter to grease Dutch oven
2 teaspoons salt

At Home Preparation:

1. Cook and chop bacon, put in Ziploc, label, and refrigerate.
2. Cut bread into cubes, put in Ziploc, label.

At Campout Preparation:

1. In an aluminum pot, mix eggs, cheese, half and half, bacon, and salt.
2. Pre-heat Dutch oven and grease with butter.
3. Put bread cubes in the Dutch oven.
4. Pour the egg mixture on top of the bread.
5. Cook about 45 minutes with 2/3 coals on top, 1/3 underneath.
6. **Casserole is ready when there is no liquid.**

Equipment

12” Dutch oven
Mixing utensil
Spatula
Serving utensil
Trivet
Lid lifter

Recipe credit: Henry Martin