Mexican Breakfast Casserole

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Camp Prep: 15 minutes
Cook Time: 50 minutes

Ingredients

24 ounces uncooked breakfast sausage links
6 slices sourdough bread cut into bite sized chunks
4 cups shredded mild cheddar cheese divided (3 and 1)
8 eggs
2 1/4 cups milk
1 teaspoon dry mustard
One bell pepper diced
2 avocados and jalapenos for serving
Squirt of Lemon Juice

At Home Preparation:

1. Cut avocado into slices, add lemon juice, put in Ziploc bag, label.
2. Wash and chop up bell pepper, put in Ziploc, label.
3. Wash and cut jalapeno, put in Ziploc, label.
4. Chop sourdough bread into bite size pieces, put in Ziploc, label.
5. Measure out cheese in two Ziploc bags, label, and refrigerate.

At Campout Preparation:

1. Brown sausage in 12” Dutch oven. As they brown, break them into bite sized pieces. When browned, remove.
2. Scrape any bits that are stuck to the Dutch oven bottom, keep heated and grease.
3. Whisk together eggs, milk, and mustard in aluminum pot.
4. First add bread cubes to the bottom of the Dutch oven, second add 3 cups of cheese, third add cooked sausage layer, and fourth pour eggs over the top of all.
5. Bake for 45 minutes covered. **Casserole is done when there is no liquid.**
6. Top with remaining cup of cheese and cover (no coals) for 5 minutes. When cheese melted, top with bell peppers, avocados. Put jalepenos on the side.

Equipment

12” Dutch oven
Spatula
Serving utensil
Trivet & Lid lifter