Mountain Man Casserole

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Camp Prep: 15 minutes
Cook Time: 45 minutes
Cool Time: 10 minutes

Ingredients

1.25 pound ground pork breakfast sausage
32 ounce bag of frozen country style hash brown shredded potatoes
15 eggs
2 5 oz cans evaporated milk
1.5 tsp salt
½ tsp pepper
5.5 tsp dry mustard
2.5 tsp wWorcestershire sauce
2.5 cup shredded cheddar cheese

At Home Preparation:

1. Measure salt, pepper, and dry mustard into a Ziplock bag, label.
2. Measure out cheddar cheese into a Ziplock, label, refrigerate.
3. Measure out worchestershire into a small resealable container, label.

At Campout Preparation:

1. Brown the sausage in a 12-inch Dutch oven over medium heat, breaking up the sausage as it cooks. Cook until brown.
2. Stir the potatoes into the pot and cook for about 10 minutes or until they are softened. (This assumes the hash browns are being cooked from frozen, if they are defrosted this will only take a few minutes.)

3. Beat the eggs in a bowl then stir in the milk, salt, pepper, dry mustard, and Worcestershire sauce. Add in about 2/3 of the cheese.

4. Pour the egg mixture into the Dutch oven and stir till all the ingredients are combined.

5. Cover the Dutch oven and bake at 350 F degrees (2/3 coals on top, 1/3 on bottom) until the eggs are set, approximately 45 minutes.

6. **Casserole is done when there is no liquid**. Add remaining cheese on top and let it stand for 5 minutes while cheese melts. Serve hot.

Equipment

12” Dutch oven
Mixing bowl

Spatula
Serving utensil
Trivet & Lid lifter