

Mountain Man Brunch List & Recipe

9" x 13" x 2" Pyrex baking dish
Fry pan or Dutch Oven for browning - sautéing vegetables
Whisk for scrambling eggs
Spatula or wooden spoon for browning meat and sautéing onions/peppers
Serving spoon
Cooking spray
Pepper and Cajun or Creole seasoning
Mixing bowl for blending everything prior to putting into the baking dish

1 dozen eggs whisked together
1 # bacon cut in 3/4" strips crosswise (lardons)
1 # mild pork sausage (some people us medium or hot)
1 cup diced onions
1/2 diced green or red pepper
2 #s hash browns
8 ozs of shredded Mexican 4 cheese blend
2 Tbs butter
Slotted spoon

Sauté the onions and peppers in butter then remove with slotted spoon to mixing bowl
Brown bacon - add to mixing bowl
Brown pork sausage - add to mixing bowl
Add hash browns to mixing bowl and blend well then, put in Pyrex baking dish that has been sprayed with cooking spray
Sprinkle pepper over the top along with Cajun or Creole spice - we don't add salt
Bake covered with foil in preheated oven at 350 for 45 minutes then add whisked eggs over the top for at least 15 minutes uncovered - sprinkle cheese over the top and return to oven for a few minutes until melted
This dish can be served with salsa or hot sauce on the side for those that want it.

The Dutch Oven dish has all the same steps in the beginning except that it can all be done in the same Dutch Oven removing each item when it is done until it's time to drain the remaining liquid, add the potatoes along with the cooked ingredients.

When browning in the Dutch Oven we use at least 20 coals underneath but when we get to the baking stage we only use 10 on the bottom evenly spaced and 25 on the top. It won't burn from the top down but could on the bottom so every 10 minutes we rotate the bottom 90 degrees one way and the top 90 degrees the other way. Bake for 45 minutes without removing the lid then do so and taste test the potatoes to make sure they are done. Add the eggs that have been whisked together with a fork or whisk and put the top back on for 15 minutes. Remove the lid and sprinkle the Mexican 4 blend cheese over the top. Replace the lid for a few minutes until the cheese melts and it is ready to serve with salsa or hot sauce on the side for those that wish.