

## Dutch Oven Breakfast Casserole

Serves 6-8

### Ingredients:

10-12 extra large eggs, beaten

1 lb. pork sausage (I like the *Jimmy Dean's hot* variety), browned

2 tubes (8-roll size) original *Pillsbury* crescent rolls

2 c. shredded cheddar cheese (medium or sharp cheddar), divided (reserve ½ c. for top of casserole)

salt and pepper, to taste

### At home or at campsite before assembly:

-Brown sausage and store in quart-size heavy-duty zipper plastic storage bag or disposable container. Refrigerate until ready to use.

### At campsite:

-Beat eggs in medium mixing bowl. Add salt and pepper to taste (approximately ½ teaspoon salt and ½ tsp. pepper), cheese and sausage and mix.

-To prevent burning on the bottom, crush a sheet of aluminum foil into a log and shape into circle that will fit in the bottom of your DO.

-On top of the aluminum foil log, line DO with heavy-duty aluminum foil or use disposable 3-qt. aluminum round casserole pan.

-Preheat Dutch oven (DO) with 12 coals on bottom.

-In foil-lined DO or aluminum casserole pan, press crescent roll pieces to form the crust on the bottom and up the sides of the pan or DO.

-Pour beaten egg mixture into center of crust.

-Cover DO with lid and place 12 coals on top of lid, evenly spaced.

-Let cook until crust is brown and eggs are set (not runny). This will take approximately 30 minutes, but could take up till 45-60 minutes depending on DO temperature.

-During last 10 minutes of cook time, sprinkled reserve ½ c. cheese on top and let melt.

### Cooking Materials Needed

- DO and tools/fuel (3-quart, large DO)
- heavy-duty aluminum foil
- disposable aluminum 3-quart round casserole pan (9 ¼" diameter, 2" depth or size to fit your DO)
- medium mixing bowl or gallon-size heavy-duty zipper food storage bag
- large spoon for serving (heat-proof is best)
- plastic fork or whisk for mixing eggs
- measuring spoon (1/2 tsp. size)