

Breakfast Burritos

(adapted from The Scout's Outdoor Cookbook, Conners)

Serves 8

INGREDIENTS:

- 1 dozen eggs
- 1 T butter
- 1 lb pre-cooked chorizo or other sausage sausage (optional)
- 1 (20 oz) bag of frozen hash browns with onions and peppers (such as Ore-Ida Potatoes O'brien)
- 2 c (8oz) shredded sharp cheddar cheese
- Salt and black pepper to taste
- 8 flour tortillas, burrito style
- Salsa and hot sauce

EQUIPMENT:

- Large frying pan
- Medium mixing bowl

PREPARATION: (20 to 25 minutes prep and cooking time)

- Scramble the eggs in a medium mixing bowl
- Melt butter in large skillet. Add optional chorizo sausage, if desired.
- Add the eggs and hash browns to the skillet and scramble until eggs are cooked.
- Add cheese and stir until melted. Season with salt and pepper to taste.
- Place egg mixture on each tortilla. Add salsa and hot sauce if desired. Roll like a burrito and serve.

TIPS

- Sausage should be cooked before the campout and can be put into a zip lock bag
- To save dishes, eggs can be scrambled in the zip lock bag once the sausage has been dumped into the frying pan, or eggs can be scrambled before the camp out and transported in their own zip lock.