

# Dutch Oven Deep Dish Breakfast Pizza

## (Serves: 6~8)

**Prep time** 20 mins **Cook time** 40 mins **Total time** 1 hour (assuming pre-heat Oven & Cook Bacon/Sausage as chopping veggies)

### Ingredients:

- 6 Strips of Bacon, crumbled
- ½ pound Breakfast Sausage, crumbled
- 1 clove garlic, minced
- ½ Green Bell Pepper, chopped
- ½ Red Bell Pepper, chopped
- ½ Onion, chopped
- 5 Mushrooms, sliced
- 1 Tube Refrigerator Crescent Rolls
- 6 Eggs, beaten
- 1 Teaspoon Italian Seasoning
- ½ Teaspoon Red Pepper Flakes
- Salt & Pepper, to taste
- 1 cup Shredded Mozzarella Cheese
- 1 cup Shredded Cheddar Cheese

### Instructions:

- Spray Dutch Oven with nonstick spray or coat lightly with oil.
- Pre-warm Dutch oven & Cook bacon, drain grease. Set aside to cool. Crumble once cooled.
- Brown sausage, breaking up with a spatula as it cooks, & drain grease when browned. Mix in garlic, peppers, onions and mushrooms in with sausage. Cover, but stir from time to time & sauté until softened - about 5 minutes. Stir in crumbled bacon. Remove mixture and set aside.
- Let Dutch Oven cool till it can be touched. Unroll crescent rolls and evenly line base of Dutch Oven and create the "crust" of the pizza by pinching the dough vertically along the side of the Dutch Oven, up to 1".
- Fill the crust with meat and veggie mixture. Beat eggs. Add in Italian seasoning, red pepper and salt & pepper. Pour over meat and veggie mixture.
- Sprinkle cheese on top of egg, meat & veggie mixture. Cover Dutch Oven with lid and place on fire with coals on top of lid too. Bake 25 - 35 minutes or until eggs are no longer jiggly in the middle.
- Remove from fire. Let cool a few minutes, slice like a pizza, serve up and enjoy!

### Equipment Required:

- Dutch Oven, Lid Tool, Gloves, Charcoal & Shovel
- Cooking & Serving Utensils: Metal Spatula, Spoon & Fork
- Cutting Board & Paring Knife
- Plank or Clean Logs to Place Oven & Lid while Cooking & Serving
- Bowl or Pot to Stage Ingredients & Mix Eggs
- Dutch Oven Cleaning Supplies: Oil, Paper Towels, Metal Scrub Pad

### Tips:

- **Ingredients can, and probably should, be pre-cut & bagged at home**, including pre-cooking & pre-crumbling sausage & bacon, to eliminate equipment & shorten prep time but must be stored & kept chilled at camp till ready to use.
- **Serve with side of yogurt and fresh cut fruit (melon, honeydew, strawberries, blueberries, etc.)**
- See Dutch Oven Basics & Temperature Briquette Guide (17/top & 8/bottom for 350°) on Troop 'Recipe' page