

**Mountain Man Breakfast**  
***(Mr. Henschel)***  
***Serves 8-10***  
**14 top and 10 bottom briquettes**

**INGREDIENTS:**

- ½ lb. Bacon (can substitute or even add Ground Sausage – mild or hot)
- 1 Medium Onion
- 32 oz. Bag of Frozen Hash Brown Potatoes
- 12 Eggs
- 1½ lbs. Grated Cheddar Cheese
- 8 oz. Salsa

**EQUIPMENT:**

- 12" Dutch Oven, Dutch Oven Tools & Oven Mitts
- Cutting Board & Paring Knife
- Spatula & Serving Spoon
- Large Mixing Bowl & Whisk (to scramble eggs)
- Charcoal Briquettes & Way to Lite Charcoal

**PREPARATION: *(35 to 45 minutes cooking time)***

- Preheat Dutch Oven Over Bottom Briquettes
- Cut Bacon into Small Pieces
- Brown Bacon (and/or Sausage)
- Dice Onion & Add to Meat Mix, Cook till Onion Translucent
- Remove bacon and onion from oven and drain on paper towels. Wipe excess grease out of oven and place Dutch Oven back over bottom hot briquettes
- Stir in 32oz bag of frozen hash brown potatoes
- Fry until potatoes are golden brown, stirring & Scrapping Bottom with Spatula
- Add Top Briquettes to Lid while Browning Hash Browns
- Add Bacon and Onion & Mix with Hash Browns
- Cover mixture with 12 beaten eggs and cover with preheated lid
- Cook until eggs are almost solid
- Sprinkle Grated Cheddar Cheese & continue cooking until eggs are done and cheese melted.
- Just before serving, top with 8oz of salsa