

## Ain't No Golden Arches Burritos

### Ingredients:

- 2 lb. hot pork sausage
- 2 tbs garlic powder
- 2 tbs onion powder
- 2 tbs chili powder
- 2 large onions, chopped
- 2 medium green peppers cubed
- 2 tbs margarine
- 2 dozen eggs, beaten
- 16 flour tortillas
- 3 cups shredded Jack cheese
- 4 tbs melted margarine
- 1 jar salsa, warmed in pan

### Instructions:

Cook and stir sausage, onion, and green pepper in large skillet over medium heat. Drain and set aside in a pot. Heat 2 tbs margarine in skillet over medium heat until bubbly. Mix garlic powder, onion powder, and chili powder into eggs. Pour eggs into skillet, stir and cook until set. Pre-heat Dutch oven with large pot lid at bottom and lined with foil. Spoon about 1/4 cup sausage mixture onto each tortilla. Top with 1/4 cup eggs and 2 tbs cheese. Roll tortilla and fold ends. Brush each with melted margarine and arrange in layers in Dutch oven. Bake 10 minutes or until golden brown. Serve with warmed salsa.

# Biscuits and Gravy

## Ingredients:

- Canned biscuits
- Instant gravy mix

## Instructions:

You can cook about 12 biscuits in a #10 Dutch oven. The instant gravy mix uses only water to make. Fry sausage patties or bacon to eat with the biscuits.

## Breakfast Fruit Chimichangas

### Ingredients:

- 2 pkg (8oz) cream cheese, softened
- 1 cup ricotta cheese
- 1/2 cup sugar
- 2 tsp grated orange peel
- 16 flour tortillas
- 1 large jar apricot preserves
- 1 can sliced apricots, drained
- 2 eggs beaten
- 4 tbs margarine, softened

### Instructions:

Pre-heat Dutch oven with large pot lid on bottom and line with foil. Thoroughly mix together cream cheese, ricotta cheese, sugar, and orange peel. Spoon about 1/4 cups mixture onto center of each tortilla. Top with 1/4 cups mixture of apricot preserves and sliced apricots. Roll tortilla. Brush both ends with eggs and fold to seal. Brush each with melted margarine. Place layer in Dutch oven and sprinkle with sugar. Continue layering until all are in oven. Bake 8-10 minutes. Strawberry preserves and 2 pkgs. defrosted frozen strawberries can be substituted for the apricots.

# Cinnamon Rolls

## Ingredients:

- 2 pkg. dry yeast
- ½ cup warm water
- 2 eggs
- 1 cup cold mashed potatoes
- 1 cup sugar
- ½ cup shortening
- 2 cups milk scalded and cooled to luke warm
- 2 tsp salt
- 7 cups flour
- ½ cup powdered cinnamon
- 1 cube of melted butter
- 1 cup raisins (opt)
- ½ cup walnuts chopped (opt)
- peeling (zest) off of 2 or 3 oranges (opt)

## Glaze Ingredients:

- 1 cup powder sugar
- 1 tablespoon butter
- ¼ cup milk (opt)
- ¼ cup orange juice (opt)

## Instructions:

Take the dutch oven and spray with pam. (bottom, sides and grill). Soften yeast in warm water. Scald milk in dutch oven and melt shortening in milk. Cool milk to luke warm. Beat eggs in large bowl with sugar. Add mashed potatoes, milk shortening mixture salt and 4 cups of flour. Beat mixture until smooth. Add softened yeast and blend well, mix in rest of the flower. Cover and let raise twice. Take half the dough and roll out about ½ inch thick. Spread with melted butter. Sprinkle with sugar (if making cinnamon rolls sprinkle with ½ of the cinnamon, raisins and nuts) (if making orange rolls sprinkle with ½ of the zest of the oranges. you may still add nuts if you desire) roll up in a jelly roll and use fishing line or thread to cut into 1 inch slices. Place in greased dutch oven. Cover and let rise until doubled. Cook in oven at 350 degrees for 20 to 30 min. (28 to 30 briquets with 10 briquets on bottom and the rest on top of lid of oven will make 350 degrees in your oven) Remove from heat and let stand and cool.

**Glaze for cinnamon rolls:** Mix powdered sugar with a 1/4 cup of milk and 1 tablespoon of butter. Glaze rolls when cooled.

**Glaze for orange rolls:** Mix powdered sugar with a 1/4 cup of orange juice and 1 tablespoon of butter. Glaze rolls when cooled.

## Crunchy Granola Suite

### Ingredients:

- 2 cups rolled oats
- 2 cups flaked wheat
- 1 cup bran
- 1 1/2 cups chopped nutmeats -- your choice -- or mixture
- 2 tbs brewer's yeast
- 2 cups dry milk
- 1 cup honey
- 1/2 cups oil
- 1/4 tsp each ground ginger, cloves allspice
- 1/2 tsp cinnamon

### Instructions:

Combine the dry ingredients. Over low heat combine dry ingredients with honey and oil. Mix until ingredients are warm and sticky. Spread in a thin layer in a large pot lid and bake in a Dutch oven at low heat for 45-60 minutes or until brown but not burned. Let cool slightly, then cover with wax paper and press into solid cake. Let cool and cut into bars or squares. Wrap in waxed paper and store in zip-lock bags until ready to eat.

# Dutch Oven Breakfast

## Ingredients:

- 1 pound bacon
- 1 two -pound bag of frozen hashbrown potatoes or potatoes O'brian.
- 10-18 eggs
- 8 ounces of grated Cheddar cheese

## Instructions:

Cut bacon into 1-inch pieces. Brown in 12-in Dutch oven over medium cooking fire. Remove bacon from oven. Pour off excess bacon fat and use remaining fat to brown the hashbrowns. Add bacon pieces to hash browns. Beat eggs and pour over bacon-potato mixture. Put lid on Dutch oven and add coals to lid, keeping bottom heat fairly low. When eggs are cooked, sprinkle cheese on top. Remove oven from bottom heat, return lid with coals to oven and bake until cheese is melted. Sausage or cubed ham can be substituted for the bacon. Also, onions and/or green pepper may be added for a new taste.

## Early Morning Sausage Ring

### Ingredients:

- 2 lbs hot pork sausage
- 2 eggs, beaten
- 1 onion, chopped fine
- 2 cloves garlic, minced
- 1 1/2 cups Italian bread crumbs
- 1/4 cups parsley flakes
- 1 tsp red pepper
- 1 tsp cumin
- 1 tsp coriander

### Instructions:

Mix ingredients well in large pot. Place small pot in center of Dutch oven. Mold sausage mixture around inside wall of Dutch oven and pot to form ring. Bake at 350 for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate. Fill with scrambled eggs.

# Easy Breakfast

## Ingredients:

- Ham, Bacon or Sausage
- Eggs
- Hash Browns
- Pop Biscuits

## Instructions:

Take the dutch oven and spray with pam. (bottom, sides and grill). Let dutch oven be heating while you prepare foods. Heat lid and grill separate to save time. Spray vegetable oil in bottom of oven and on grill. Place meat and hash browns in bottom of oven and eggs on grill lid, or cook meat and hash browns in bottom of oven first then move to grill lid to keep warm. Spray oven well with oil and heat hot break eggs in and add a tablespoon of water and cover steam will base eggs quickly. Move eggs to warming oven on grill lid. Spray well with oil place biscuits in oven well cook over hot heat. Check when biscuits are brown on bottom turn over to brown top.



# Grand Junction Omelet

## Ingredients:

- 20 Large Eggs
- 1/2 to 1 lb Bacon, cut up in 1" pieces
- 1 lb lean ham, cut into small cubes
- 1 lb grated cheese
- 1 med onion chopped
- 1 bell pepper (red, yellow or green) chopped
- 2 cans (4 oz.) mushrooms

## Instructions:

Heat Dutch oven to approx. 400 degrees. Brown bacon until crisp but not burnt. Add ham, cover and bake approx. 3 min. Meanwhile beat eggs well. Add peppers and onion, cook until tender. Drain remaining grease, and add eggs. Cover and cook approx. 3 min. Then stir cooked part of eggs into middle of mixture. Cover and repeat 2 to 3 times. When egg has almost completely set, add mushrooms. Remove from bottom heat, and bake with top heat approximately 15 minutes until done. After 5 minutes sprinkle cheese on top. Serve with hot Soda pop biscuits and salsa.

# Hobo Breakfast Treat

## Ingredients:

- 2 lb. hot pork sausage
- 2 pkgs Ore-Ida O'Brien frozen potatoes, defrosted
- 12 eggs, beaten

## Instructions:

Brown pork sausage in large skillet. Drain grease, but leave enough to brown potatoes. Add O'Brien potatoes (these already have onion and green pepper added) Brown potatoes. Add eggs. Stir until "eggs are set. Serve with biscuits.

# Korn Kakes

## Ingredients:

- 1 Pkg. "Jiffy" Corn Muffin Mix
- 1 egg
- 2 Tbsp. melted shortening
- 3/4 cup milk

## Instructions:

Blend ingredients. Bake on hot greased dutch oven lid. Turn pancakes when bubbles appear and edges begin to get dry.

## Tip:

To improvise a double-boiler, add 1-inch of water to the bottom of the dutch oven. Set second pot (with food) in the dutch oven and cover with lid or tin foil. Do not let the dutch oven boil dry, add more water as needed. Using the double-boiler allows you to reheat food without the scorching that would occur over direct heat.

# Monkey Bread

## Ingredients:

- 4 - 10 count cans biscuits
- 1 cup sugar
- 1 Tbs. Cinnamon
- 1 stick margarine

## Instructions:

Cut each biscuit into four pieces. Roll in cinnamon-sugar. Place in greased dutch oven. Melt margarine and stir in remaining cinnamon-sugar. Pour over biscuits. Place lid on dutch oven. Place 10-12 hot charcoal briquets on lid. Cook on hot coals for 20 minutes.

# Mountain Man Breakfast

## Ingredients:

- 1/2 lb. bacon
- 1 medium onion
- 1 32-ounce bag hash brown potatoes
- 12 eggs
- 1/2 lbs. cheddar cheese

## Instructions:

Preheat Dutch Oven with bottom charcoal. Cut bacon into small pieces and brown. Add chopped onions and cook until clear. Remove and set aside bacon and onions. Add hash brown potatoes and fry until golden brown. Stir bacon and onions back in. Break eggs into medium mixing bowl and beat thoroughly. Pour over potatoes, bacon and onion mixture. Cover and cook until eggs are almost solid. Sprinkle grated cheese over mixture and continue cooking until cheese is melted. Serve with hot salsa

# Mountain Omelet

## Ingredients:

- 1 lb fresh ground pork sausage
- 1 doz. Large eggs (beaten) (do not add milk to your eggs)
- ½ cup diced fresh onion or fresh green onion
- ½ cup diced fresh green bell pepper
- 1½ cup diced frozen hash browns or leftover dutch oven potatoes
- 1 cup sliced fresh mushrooms
- 1 cup grated cheddar cheese

## Instructions:

Take the dutch oven and spray with pam. (Bottom and sides). In 12 inch Dutch oven add meat, onion, bell pepper, hash browns or potatoes or any other leftovers that you may have. Cook using 12 to 16 coals on bottom of oven until meat is browned and vegetables are soft or limp cover with Dutch Oven lid when not stirring. Drain all but a few tablespoons of grease from the Dutch Oven Add the mushrooms and stir them in to mixture. Reduce heat by removing 7 to 8 coals and simmer for 2 to 3 min or until mushrooms are soft. Put 10 to 12 coals on the lid of your oven. This will begin to heat the lid which is very important when cooking the eggs. Spread mixture evenly over the bottom of the Dutch Oven. Break eggs in to bowl and beat thoroughly (DO NOT add milk to your eggs). Pour beaten eggs over mixture evenly. At this point remove all but 5 or 6 coals from under your oven. Place heated lid on Dutch Oven with the 10 to 12 coals still on top. Cook covered for at least 12 min before checking. Omelet should be cooking evenly, if not lift the sides of the omelet to see if bottom is burning. If it is not burning replace lid and leave alone for another 10 to 12 min without peeking. (NOTE: every time you remove the lid from a Dutch Oven you loose your heat and set back your cooking by 5 to 10 min.) If your omelet is burning lift the sides and middle in several places to allow the uncooked eggs to run under the omelet and stop the burning. When eggs are firm cover with grated cheddar cheese and replace lid long enough to melt cheese. To make this feed more people serve on a flour tortilla topped with extra cheese and salsa.

## Hint:

This is a great when you also add anything that you may have that are leftovers: Hamburger patties broken into chunks, any vegetables like broccoli, cauliflower, asparagus (is really good in it) maybe even some pot roast or steaks cut into bite size pieces.

# Old Fashioned Sourdough Cinnamon Rolls

## Dough Ingredients:

- 1 cup starter
- 1-1/8 cups warm water
- 1/4 cup oil
- 1/4 cup sugar
- 2 tsp salt
- 1 tsp lemon juice
- 1 T yeast
- 4 cups flour

## Filling Ingredients:

- 2 T ground Cinnamon mixed with 1 cup sugar
- 1/2 cube melted butter or margarine
- Topping:
- 1/8 cup milk
- 1 T soft butter or margarine
- 2 cups powdered sugar
- 1 tsp vanilla

## Instructions:

Mix ingredients for dough together and make a soft and slightly sticky dough, kneading for about 5 minutes. Let rest while you melt the butter and mix the cinnamon and sugar for the filling. Punch down dough and roll out to a rectangle about 30 inches by 12 inches. Spread the melted butter across the surface of the dough, distributing with a tablespoon over the surface evenly. Sprinkle the cinnamon and sugar mixture over the buttered surface. Roll up from the long side. Cut into 1-1/2 inch pieces. Place into a warm, well oiled 14-inch Dutch oven and let rise 30 minutes, or until about double in bulk. Bake with approximately 2/3 of the heat on top and 1/3 on the bottom for 20-25 minutes. Mix the topping while baking and drizzle the topping over the cinnamon rolls while still very hot. You will love these!

## Pancakes (?)

Yes, pancakes.

In a bowl or pitcher, beat the following ingredients with a hand beater, or wire whisk:

- 1 egg
- ¾ Cup milk
- 2 Tablespoons vegetable oil (or melted shortening or melted margarine)

Beat these dry ingredients into the mixture until completely smooth and fluffy:

- 1 Cup all-purpose flour
- 1 Tablespoon sugar
- 3 Teaspoons baking powder
- ½ Teaspoon salt

### Instructions:

For pancakes, use just the lid of the Dutch Oven turned upside down (inside up) over a bed of coals (no flames). The griddle should be hot enough to make a drop of water skitter on the surface. To save time and mess at camp, you can premix dry ingredients before you leave home and put them into a ziplock bag. OIL THE LID before ladling any batter onto it! This recipe makes about nine pancakes:



# Pita Pocket Breakfast

## Ingredients:

- 1 lb. sausage (pork, turkey or ground beef)
- 1 medium onion, minced
- 6 Pita breads, medium
- 1 clove garlic
- 1 bell pepper, diced
- 12 eggs, beaten
- 1 jar salsa

## Instructions:

Pre-heat Dutch oven (@12 coals on the bottom). Brown sausage drain fat, saving 2 TBS. Stir in onion, garlic, pepper, saute with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste. (Hints: Brown sausage and saute garlic onions and peppers in advance, refrigerate or freeze in Ziploc bags. Add 2 TBS of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of).

# Ranch Eggs

## Ingredients:

- 1 lb. Jimmy Dean Sausage (mild)
- 1 large onion
- 1 bell pepper
- 6 to 8 potatoes
- 1 small bottle Pace picante sauce
- 8 eggs (chicken)

## Instructions:

Brown sausage in dutch oven. (chop it all up like hamburger, don't make it into patties) While that is cooking, peel and cut up potatoes into small 1/4" cubes. Chop up onions and bell pepper. When sausage is brown, drain grease. Dump in potatoes, onions, bell pepper and the bottle of Pace. (pour it out, don't throw the glass in there) Stir that up real good, and put the lid on the pot. You must leave the lid on as the steam helps cook it without burning. Stir ever so often. Just before the taters set, smooth the top with the back of the big spoon, and make indentations in the mixture with the eggs, as you break the eggs into them. (Try not to break the yoke so it will be purty.) **PUT THE LID BACK ON SO THE EGGS WILL POACH.** As soon as eggs are set, take off the fire and serve. This serves well with flour tortillas heated on an inverted dutch oven lid.

## Real Cinnamon Rolls

### Ingredients:

- 2 cup lukewarm water
- 1 package dry yeast
- 2 tbs sugar
- 1 tsp salt
- 4-5 cups flour
- tub soft margarine
- 1 cup sugar
- 2 tbs cinnamon
- 8 oz pecan pieces

### Instructions:

Mix lukewarm water, yeast, 2 tbs sugar, and salt in medium pot. After yeast mixture is bubbly, add 2 cups flour and mix well. Add rest of flour slowly to make dough. Place on floured surface and knead until smooth. Oil surface well. Place in large pot, cover, and let rise (1 hour). Knead second time and roll into a thin sheet on a floured surface. Spread soft margarine, sprinkle on sugar, cinnamon, and pecan pieces. Roll into a log and pinch ends shut. Spiral log onto greased large pot lid and press down until log covers bottom of lid. Spread more margarine on top. Bake in pre-heated Dutch oven 30-45 minutes. Slice while warm but not hot.

## Real Scout Quiche

### Instructions:

- Pre-made pastry shell
- 1 onion, chopped
- 1 tbs margarine
- 1/8 tsp ground thyme
- 1 bay leaf
- 1/2 lb bacon, cut into pieces
- 5 eggs
- 2 egg yolks
- 1 cup half & half
- 1/8 tsp ground nutmeg
- 1/3 lb shredded Swiss cheese

### Instructions:

Sauté onion in 1 tbs margarine. Add thyme and bay leaf. Remove bay leaf after onion is transparent. Cook bacon in separate skillet until crisp, then drain. Blend eggs, extra yolks, half & half, and nutmeg. Place bacon, onion, and cheese in pastry shell. Cover with egg mixture. Place large pot lid upside down and pre-heat Dutch oven. Bake in Dutch oven until knife inserted near center comes out clean.

# Sausage Biscuits

## Ingredients:

- 1 pound sausage
- 10 ounces sharp cheddar cheese, grated
- 2 cups Bisquick
- 1/2 cup water

## Instructions:

Crumble sausage and cook until brown. Drain. Cool. Mix sausage, cheese and Bisquick. Add 1/2 cup water. Form into biscuit shape. Grease dutch oven. Place biscuits in dutch oven and cover with a lid. Place over medium hot coals and place additional hot coals on lid of oven. Bake 20 minutes.

## Swiss Scrambled Eggs

### Ingredients:

- 4 tbs margarine
- 2 tbs onion flakes
- 1/2 cups water
- 4 tbs dry milk
- 1 cup shredded Swiss cheese
- 2 tsp Worcestershire sauce
- 12 eggs, beaten
- salt and pepper to taste
- Tobasco to taste

### Instructions:

Melt margarine in large skillet. Add onion flakes. Combine water, dry milk, Worcestershire sauce, and cheese, and add to eggs. Pour into skillet and cook over low heat, stirring until set. Season with salt, pepper, and Tobasco to taste. Great with Red Pepper Biscuits.