

Mountain Man Breakfast

Ingredients

- 2 pounds sausage
- 2 pounds frozen hash brown potatoes
- 8 eggs, beaten
- 2 cups cheese, grated
- 1/4 cup water

Method

Beat the eggs with the 1/4 cup of water.

Over a full bed of hot coals, fry and crumble the sausage.

Remove the cooked sausage and drain. (use paper towels as necessary)

Using the sausage drippings in the pan or oven, brown the potatoes and spread them evenly in the bottom of the dutch oven (see notes).

Sprinkle the cooked sausage over the potatoes and pour the eggs over the sausage.

Sprinkle with the cheese.

Cook with 8 coals underneath and 16 on top for 20 to 25 minutes, until the eggs are cooked.

Notes

Putting frozen hash browns in a hot oven runs the risk of cracking the cast iron. Better to brown them in a skillet first (starting with a cold skillet, adding the potatoes, then applying heat).

This recipe calls for a 12 inch oven.

Source: [Lodge Manufacturing Company \(Servings: --\)](#)
