

Omelet Bake

Here is an easy to prepare breakfast casserole that allows for creativity. Basically you can use any ingredient in this Dutch oven breakfast that you would use in an omelet. try experimenting by substituting bacon or sausage for ham. Use the ingredients shown below or use your own favorite omelet filling. Have fun and enjoy your breakfast!

Ingredients

- 12** Large eggs
- 1/2 cup** water
- 1** Medium sized onion
- 1** Medium Sized green pepper
- 16 ounces** Mushrooms
- 1/2 lb.** Diced ham
- 1 lb.** Grated cheddar cheese
- 2 tablespoons** Olive oil

Method

Dice onion. Remove seeds from and dice the green pepper. In a heated 12" Dutch Oven, add the olive oil and sweat the diced green pepper and onion. Add in the mushrooms and continue cooking until the onion is translucent.

Note: The above step can be done in a skillet over a camp stove.

While vegetables are cooking, combine the eggs and water in a bowl and beat until eggs are thoroughly beaten. Pour eggs, ham and 1/2 of the cheddar cheese into your Dutch Oven and mix well. Evenly sprinkle the rest of the cheese over the top of the mixture.

Cover the Dutch Oven and bake at 350° for about 30 minutes or until eggs have set. Use 24 charcoal briquettes if outdoor cooking. Place 15 lit briquettes on top and 9 underneath your Dutch oven. You may need more coals in windy or cold weather.

Prep

- Prep: 30 Minutes
- Cook: 30 Minutes

Source: -- (Serves 6 to 8)
