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Eat great and have fun outdoors.

Dutch Oven Breakfast for Two

1 cup cheddar cheese
½ Pound bacon cut into 1 inch pieces.
8 ounces mushrooms diced
1 red bell pepper diced
½ large onion diced
1 tablespoon Montreal steak spice
6 eggs
¼ cup milk

Distribute cheddar cheese evenly on the bottom of an 8 inch Dutch oven.

Cook bacon in a skillet until crispy. Set aside.

Season peppers, onions and mushrooms with Montreal Steak Spice. Sauté veggies in bacon grease until soft. Layer the vegetables evenly over the cheese. Layer the bacon over the vegetables. Beat eggs and mix with milk. Pour evenly over the vegetables.

Bake at 350 degrees for 30 minutes using 5 coals beneath and 11 coals on top until eggs are fully cooked. Serve and enjoy.