

**Mountain Man Skillet Scramble**– Serves 4 – 6, Cook time: approx 25 minutes

Ingredients:

1 lb.	Sage sausage	2 cups	Cheese, shredded cheddar.
1 lb	Bacon	1 - 26oz. bag	Hash browns, diced, frzn
1 doz.	Eggs	.6 sprigs	Parsley or Fennel
1 med./lg.	Onion – Spanish or yellow	2 tbsp.	Cooking oil
1 med./lg.	Green pepper	1.5 tspn. Ea.	Salt and Pepper

*Notes: For 6 campers, 18 eggs are better. Use bacon grease instead of cooking oil for hashbrowns and veggies.*

Instructions:

1. Cook bacon and sausage. - Set aside - Save bacon grease
2. Cook hashbrowns – Set aside
3. Sautee diced onions and green peppers, then add scrambled eggs and salt & pepper to same skillet
4. When eggs are nearly set – stir in 1 cup shredded cheese, hashbrowns, and crumbled sausage and bacon, and stir to mix. Continue cooking until eggs are set and done, stirring as needed. *\*Note: Save approx. ¼ of each meat to sprinkle on top with remaining shredded cheese.*
5. Sprinkle reserved sausage and bacon, then remaining shredded cheese as topping. Cover to melt cheese.
6. Top with Parsley or Fennel just before serving.

Serving suggestions:

1. Serve with biscuits or toast
2. Serve from skillet, directly on table

Visit How to make the [Hearty Mountain Man Skillet Scramble](#) for more detailed and illustrated step-by-step instructions and tips.

Source: [Campingwithgus.com](http://Campingwithgus.com)