



**Also works great in a Dutch oven*

Mountain Man Scrambled Skillet Breakfast

Serves: 4 to 6 campers (can be expanded to serve more)

Camping cookware needed:

1. Large cast iron skillet with lid (any skillet will work, but a cast iron one works best)
2. Sturdy spatula and large serving spoon
3. Medium to large bowl or pan, and fork, to scramble the eggs

Basic ingredients: (to serve 4 to 6 campers)

- Sage sausage – one 16oz. package
- Hashbrowns – diced or shredded – one 26oz. package frozen hashbrowns, or two 16oz. dairy-case hashbrowns (like Betty Crocker “Simply Hashbrowns”)
- Eggs – one dozen
- Cheddar cheese, shredded – two cups
- Bacon* – one 12oz or 16oz package (*optional but recommended)
- Salt & Pepper – season to taste – approx. 1.5 tsp. salt and 1 tsp. pepper
- *Two tbsp. cooking oil if bacon is not used

Steps to prepare this hearty camping recipe: (with bacon and sausage)

1. Cook bacon strips until well browned and crispy. Remove bacon, but do not drain skillet.
2. Then crumble the sausage into the skillet and cook, (over high heat), until browned.
 - Use the spatula to chop the sausage while it cooks to avoid ending up with large chunks or semi-patties. You want to end up with the texture of cooked hamburger
3. Remove the cooked sausage, (do not drain skillet), and set aside. Then add hashbrowns and cook, (over high heat), until browned.
 - *the bottom of the skillet should be covered with the bacon and sausage grease – if not add a little cooking oil
 - Don’t over-stir these. Use the spatula to turn them a couple times at approx. 5-minute intervals
 - Scramble the eggs in a bowl while the hashbrowns are cooking
4. When hashbrowns are done, add back the cooked sausage, then pour in the scrambled eggs. Stir once to mix things up, then cover the skillet and cook over medium heat until eggs begin to set. Stir as needed to keep the eggs from sticking and burning.
5. When eggs are set, and almost done, crumble the bacon strips and sprinkle over top, followed by two cups of shredded cheese – sprinkled to cover top. Cover the skillet and wait approx. five minutes for the topping to melt.
6. Remove from heat, sprinkle on Parsley or Fennel – and serve.

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