

# Dutch Oven Eagle Eggs

Serves 8 - 10

## Ingredients

1 bag frozen hash brown potatoes (with green peppers and onions if you like)  
1 lb sausage  
12 eggs  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{4}$  cup water  
8 oz. grated cheddar cheese  
 $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper

## Equipment

#12 Dutch oven  
cooking oil or Pam to season Dutch oven  
large pot or mixing bowl and a large spoon for mixing and serving  
40 Match light charcoal briquets

## Directions (**Read twice before starting**)

1. Light charcoal. Spray or wipe inside of Dutch oven with cooking oil or Pam.
2. While coals are getting ready, crack 12 eggs into bowl. Add the  $\frac{1}{2}$  cup milk and  $\frac{1}{4}$  cup water and beat well with spoon. Add salt and pepper if you wish.
3. After the coals are about half white, set the Dutch oven on top of them to heat up.
4. Put the sausage into the Dutch oven and cook until brown.  
When sausage is browned, remove it from the Dutch oven and add it to the eggs.  
Leave the grease in the Dutch oven
5. Pour the hash browns into the Dutch oven and spread out evenly over the bottom. Cook for about five minutes. Stir them a few times but keep them spread evenly on the bottom.
6. Pour the eggs and sausage on top of the hash browns. Do not stir.
7. Immediately put the cover on the Dutch oven. Put 25 briquets on top of the Dutch oven and leave 15 briquets underneath.
8. Cook for 15 minutes then turn the Dutch oven  $\frac{1}{2}$  turn and remove the lid.
9. Sprinkle the cheese on top of the eggs. Do not stir. Put the lid back on. Cook 10 more minutes.
10. If a small stick placed in the middle comes out with no raw egg on it, breakfast is ready!