

Dutch Oven Egg Casserole Breakfast

12 servings

Ingredients:

8 oz. packaged deli ham, diced

6-8 diced green onions

1-4oz. Can diced mild green chilis

1/2 cup half & half

32 oz package frozen shredded hash brown potatoes (thawed) 24 oz is ok

12 large eggs, beaten

16oz. package shredded cheddar cheese (reserve 1 cup for topping)

2 tablespoons butter

Directions:

Step 1: Prepare charcoal (you will need 29)

Step 2: Place a 12 inch cast iron Dutch oven on the charcoal. Melt butter and add thawed shredded potatoes. Cook until hot, stirring occasionally.

Step 3: Pour beaten eggs, diced chilis, ham, green onions, and cheese into the Dutch oven. Stir everything up.

Cover the Dutch oven and place it directly onto 10 hot coals. Place another 19 coals on top of the Dutch oven lid. Let it cook until eggs are firm, about 40-50 minutes. Open the lid and sprinkle with the reserved cup of cheese. Cover and continue to cook until cheese has melted, about 5 minutes.

Dutch oven temp = 400 degrees.