

Camp Breakfast Casserole

Quick and easy campfire egg breakfast casserole using a vacuum sealer. Most of this dish's work is done at home a day or two ahead which will make for easy packing in the cooler and an awesome quick breakfast at camp!



PREP TIME: 1 hour COOK TIME: 15 minutes SERVINGS: 5

INGREDIENTS

- 1 dozen cracked and scrambled eggs in a bag (and you can freeze them)
- 2 large russet potatoes small diced and blanched
- 3 cups small diced sweet onion & green bell peppers
- 1 lb. venison sausage
- 1 stick unsalted butter
- Salt & pepper to taste
- Hot sauce (optional)

1. Peel and dice russet potatoes ($\frac{1}{2}$ to an inch square, but make sure they are all the same size so they will cook evenly) and then cook them in salted water until almost cooked through, drain and then dump them into ice water to cool so that they do not overcook. I've found that by the time the water comes to a boil with the potatoes they are usually almost done.
2. While the potatoes are cooling go ahead and dice your onions and bell peppers to a small dice (about a $\frac{1}{4}$ inch square). You can also add some jalapenos to the mix if you like some spice!
3. Crack and whisk about a dozen large eggs in a bowl. You can add some hot sauce to your eggs if you like the flavor. Your eggs might turn a little darker during the trip but as long as you keep them cold they will be fine for 3-4 days.
4. Now you're ready to use the vacuum seal machine to pack up your breakfast. Seal up separately your potatoes, then your veggies in another bag. (Bell peppers, onions, etc.)
5. Pour your eggs into a bag and seal those up as well. Be careful when using your vacuum sealer with the liquid eggs. Typically you'll have to use less pressure.
6. If you want to make your own venison sausage ahead of time, it's not hard with a Cabela's grinder and some of your favorite seasoning. If you don't have the time or resources to make your own sausage just buy a quality breakfast sausage.
7. Once you are at the campsite and ready to make breakfast, preheat your cast iron skillet and at a medium high heat add $\frac{1}{3}$ of your butter and then the sausage. Brown the sausage and then add your veggies. Cook the veggies until you see them start to soften, then add your potatoes and a little more butter if needed. (Make sure not to add too much butter or when you add the eggs they will be swimming in fat).
8. Cook everything for about 2-3 minutes and season with a little salt and pepper if needed and then reduce your heat to medium low. Make sure the mix is all level and evenly distributed in the skillet and now add your eggs. Place the lid on the skillet with a slight vent to let steam escape. (If you don't have a lid, make a quick one with foil). Cook until eggs start to firm, if you want to top with cheese now's the time. Let the casserole rest for a couple of minutes and then you're ready to serve!

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