

Cowboy Breakfast Skillet

Serves: 6-8 people | **Cook Time:** 20 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- Long wooden spoon
- Can opener
- Small bowls for prep

Ingredients:

Ingredient	Amount	Notes
Bacon	8 strips, chopped	Thick-cut preferred
Baked beans	2 cans (16 oz each)	Your favorite brand
Eggs	8 large	Fresh preferred
Sharp cheddar cheese	1 cup, shredded	Freshly grated
Green onions	3, chopped	For garnish
Black pepper	1/2 tsp	To taste
Hot sauce	Optional	For serving

Complete Cooking Steps:

Step 1: Prep and Setup

Set up 22 coals, with 8 on top and 14 on bottom, for a 400°F high heat. Chop the bacon into bite-sized pieces that will cook evenly and be easy to eat.

Shred the cheese if it's not already grated and chop the green onions, keeping them separate for the final garnish.

Step 2: Cook the Bacon

Place the chopped bacon in the cold Dutch oven and cook over high heat, stirring every 2 minutes to ensure even browning.

Remove the cooked bacon with a spoon and set it aside, but leave about 2 tablespoons of the bacon fat in the pot for cooking.

Step 3: Heat the Beans

Add the baked beans to the Dutch oven, along with the remaining bacon fat, and stir to combine everything well.

The beans should be heated evenly and have absorbed some of the bacon flavor from the fat.

Step 4: Add Eggs and Toppings

Use the back of a spoon to make 8 evenly spaced wells in the hot beans, each large enough to hold an egg

Immediately sprinkle the shredded cheese around the eggs and beans, then top everything with the cooked bacon pieces.

Step 5: Finish Cooking

Cover the Dutch oven with the lid and cook for 4-6 minutes until the egg whites are completely set and no longer translucent.

Check the eggs by lifting the lid briefly - the whites should be completely opaque when done.

Step 6: Serve

Remove the pot from the heat and let it stand covered for 2 minutes to finish cooking with residual heat.

Serve immediately while everything is hot, with hot sauce available on the side for those who want extra heat.

Serving Suggestions:

- Serve with toast or biscuits
- Add hot sauce to taste
- Great hearty camping breakfast
- Perfect for feeding a hungry group