

Camper's Casserole Breakfast Dish

INGREDIENTS:

- * 1/4 cup butter, cubed
- * 2 (20 ounce) packages refrigerated shredded hash brown potatoes
- * 1 (8 ounce) package brown and serve sausage= links, cut into 1/2 inch pieces (good when camping)
- OR-
- 1/2 (1 lb.) packaged ground pork sausage, browned and drained (=ood if made at home)
- * 1/4 cup chopped onion
- * 1/4 cup chopped green pepper=20
- * 12 eggs, lightly beaten
- * 1 cup shredded Cheddar cheese
- * 1 1/2 cups milk
- * 1 tsp salt and 1 tsp pepper

DIRECTIONS:

In a large skillet, melt butter. Add the potatoes, sausage, onion and green pepper. Cook, uncovered, over medium heat=for 10-15 minutes or until potatoes are lightly browned, turning once. Push potato mixture to the sides of pan. Beat eggs and milk together. Pour eggs i=to center of pan. Cook and stir over medium heat until eggs are completely set.=20 Season with salt and pepper. Reduce heat; stir eggs into potato mixture. Top=20 with cheese; cover and cook for 1-2 minutes or until cheese is melted.

Dutch Apple Salad

- 2 large golden delicious apples chopped**
- 2 large red delicious apples chopped**
- 1/2 cup celery chopped**
- 1/2 cup red grapes sliced**
- 1/2 cup chopped walnuts**
- 1 cup vanilla yogurt**

Just before serving mix all ingredients together.

Yield: 8 servings