



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

Campfire Breakfast Burritos

Serves 6

8 fully cooked, frozen sausage links
1-1/2 cups of shredded frozen potatoes
4 tablespoons butter
12 eggs
6 fresh tortillas
8 ounce bag of shredded Monterey Jack cheese
2 avocados, diced
1 bunch of cilantro, chopped
12 ounces of prepared salsa
2 teaspoons kosher salt, divided
1-1/2 teaspoons pepper, divided

1. Once the campfire is ready, place the grill rack over the fire. In a cast iron skillet placed directly over the fire, heat the sausage links. As they warm, use the tip of a spatula to slowly break up the sausage into 1/2" sections. Cook the sausage until the edges are fully browned. Next, remove the sausage from heat and place in aluminum foil. Set on a cooler side of the fire so it remains warm without overcooking.
2. Add the hash browns to the skillet, which should now have a slight coating of sausage grease. Add two tablespoons of butter to the top of the hash browns, stirring throughout as it melts. Cook the hash browns until the top and bottom become golden and slightly crispy. Sprinkle with 1 teaspoon each of kosher salt and pepper, stir to combine, and remove from the heat. Place the hash browns in aluminum foil next to the sausage.
3. Crack the eggs in the cast iron skillet and add the remaining butter. Cook the eggs over the fire, stirring constantly. Once the eggs are scrambled, remove them from the fire and stir in 1 teaspoon salt and 1/2 teaspoon pepper.
4. Heat tortillas in the cast iron until they begin to bubble, brown, and crisp on the surface.
5. Starting with a hot tortilla shell, add scrambled eggs, shredded cheese, sausage, and hash browns. Finally, top everything with diced avocado, salsa, fresh cilantro and a bit of salt and pepper. Fold, eat, repeat.