



# DUTCH OVEN BREAKFASTS

\$15.99 U.S.  
Cookbook

ISBN 978-1-4236-3228-3



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DEBBIE HAIR



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# DUTCH OVEN Breakfasts



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## STRAWBERRY AND CREAM CREPES

Makes 12 crepes

**10-INCH DUTCH OVEN  
20 COALS ON BOTTOM**

### CREPES

2 cups milk  
2 eggs, beaten  
1¼ cups cornstarch

### STRAWBERRY FILLING

8 ounces cream cheese, softened  
⅓ cup whipped cream  
½ teaspoon vanilla  
½ cup powdered sugar  
1 to 2 cups strawberries, sliced

### CREPES

Place Dutch oven over all 20 coals and use like a skillet. In a large bowl, whisk milk and eggs together and then whisk in cornstarch. Mix well. The batter will be very thin. Pour about ¼ cup batter into hot oven. Tilt oven so that the batter is evenly dispersed over the bottom. Let cook for about 1 minute, the edges will dry and curl. Turn and brown the other side. Place on a plate to save until all crepes are cooked. Stir batter before making each crepe.

### FILLING

In a medium bowl, beat cream cheese and whipped cream together and then add vanilla and powdered sugar. Generously spread cream cheese mixture on each crepe. Place a few strawberries on the crepe and roll up. Place seam side down on serving plate. Garnish with strawberries.

🌿 This is a gluten-free recipe.

## SAUSAGE POTATO CASSEROLE

Serves 8-10

**12-INCH DUTCH OVEN**  
**8 COALS ON BOTTOM**  
**16 COALS ON TOP**  
**350 DEGREES**

1 cup mayonnaise  
1 cup sour cream  
1 medium onion, chopped  
½ teaspoon seasoned salt

1 bag (1 pound 14 ounces) frozen  
shredded hash browns  
1 pound smoked sausage,  
cut into ¼-inch slices

Mix all ingredients together in a large bowl. Spray Dutch oven with nonstick cooking spray and pour mixed ingredients into oven. Cover and bake, using 8 coals underneath the oven and 16 coals on top, for 45 minutes.

🌿 This is a gluten-free recipe.

