



DUTCH OVEN BREAKFASTS

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Cookbook

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DEBBIE HAIR



GIBBS
SMITH



DUTCH
OVEN
Breakfasts



DEBBIE HAIR

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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.

