

# Hillbilly Camping Breakfast Hash

**Prep Time:** 5 minutes

**Cook Time:** 30 minutes

**Total Time:** 35 minutes

## Ingredients:

- 1 bag shredded hash brown, or reconstituted dried hash browns
- 6 eggs
- 12 – 14 strips bacon, cooked and chopped
- 1 medium onion, chopped
- 2 cups shredded sharp cheese
- seasoning salt and pepper

## Preparation:

Take an aluminum foil cooking bag sprayed with cooking spray, sprinkle with seasoning salt and put some pats of butter in the foil bag. In large ziplock bag add hash browns, eggs, chopped onions, cheese and bacon. Mix by squeezing. Then pour the mixture into the foil cooking bag and spread out. Add some salt and pepper. Place the aluminum cooking bag on a preheated grill (medium heat) or in Dutch Oven and turn the bag every five minutes. The bag will start to puff and you can open it to check for doneness.

**Servings:** 6