# Dutch Oven Breakfast Casserole

*(Cast Iron Bacon, Egg, & Potato Casserole)*

This makes for a rich, hearty, delicious breakfast that can feed a crowd! The bacon adds a sweet, meaty flavor to the velvety eggs and the entire dish fits perfectly on the Big Green Egg. Serve leftovers on warm, crunchy toast.

INGREDIENTS (*Makes 8 servings*)

24 oz. Pine Street Market Heritage Bacon, cut into ½ inch pieces
1 tbsp Butter, salted
1 medium Onion, diced
1 Russet Potato, peeled and grated
12 large Eggs
½ cup Whole Milk
½ teaspoon Ground Nutmeg
1 cup Cheddar Cheese, shredded
½ cup grated Gruyére Cheese
Salt & Pepper, to taste

PREPARATION

- Preheat the Big Green Egg to 350° indirect heat.
- Heat a dutch oven on the BGE. Add bacon and butter and allow to cook until the bacon begins to get crispy, stirring occasionally, about 3-5 minutes. With a slotted spoon, remove the bacon to a plate, leaving the drippings in the pan.
- Add butter, onion, and potatoes to the dutch oven. Cook for 5 minutes or until the potatoes begin to brown and become tender.
- While the vegetables are cooking, whisk together milk, eggs, and nutmeg in a bowl. Add shredded cheese and half of the cooled bacon.
- Add the egg and bacon mixture to the vegetables, stir to combine. Place the lid on the dutch oven and cook for 15 minutes, or until the eggs begin to set.
- Add the remaining bacon to the top of the mixture and bake for 20 minutes or until the eggs are firm and slightly golden brown. Cool for 10 minutes before serving.


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