

Fieldcraft Skills

Field Cooking



Breakfast Pot Pie

This is a hearty breakfast meal that can be made with a minimum of cooking gear. This recipe is measured for two to three servings, but can be scaled to meet your needs while at camp or on the trail.

Pre-camp preparation:

Assemble the following ingredients:

- 4 sausage patties or 6 sausage links ("brown and serve" sausage works well)
- 2 cups shredded potatoes
- 4 eggs - scrambled with 1 cup shredded cheddar cheese (place in large zipper lock bag)
- salt , pepper, and any other spices/additives to taste
- 1 package of just add water biscuit mix or one tube of biscuits
- 1 1/2 or 2 quart pot

In camp meal preparation:

- place the pot on a grill over coals
- place sausage patties in the bottom of the pot; break up and crumble sausage with a fork as it cooks, and spread evenly over bottom of pot
- spread shredded potatoes on top of sausage stir occasionally while cooking to prevent burning
- when potatoes are browned, add the egg and cheese mixture evenly on top; cook until the eggs begin to firm on top (do not stir)
- move the pot directly onto the coals
- mix biscuits in package according to directions or open tube and begin to drop biscuits with a spoon on top of the eggs once they are firm on top
- drop the biscuits and space as evenly as possible, completely covering the top of the eggs
- place lid on top and gather coals around the sides of the pot and place some coals on lid
- check the biscuit topping after 10-15 minutes to determine if they are done. Total cooking time can be as long as 25 minutes
- Once the biscuits are cooked on top, the egg mixture will be cooked underneath

- makes 2 to 3 servings