

### Mountain Man Omelet Recipe

<b>Required:</b>	
<b>Ingredients:</b>	1 lb. country sausage 1 lb. bacon 1 large diced yellow onion 3 cloves minced garlic 1 chopped green bell pepper 1 chopped red bell pepper 2 cups chopped mushrooms 18 eggs 3/4 cup milk 3 cups grated Cheddar cheese picante sauce salt and pepper
<b>Notes:</b>	Breakfast. Serves: 8-10 using picante sauce as they choose.
<b>Instructions:</b>	Heat a 12inch Dutch Oven over coals until bottom is very hot. Fry sausage until brown, and then remove. Cut bacon into 1 inch slices. Fry in D.O. until brown. Remove excess grease from D.O. Add sausage, onion, garlic, bell pepper, and mushrooms. Sauté until vegetables are tender. Mix eggs and milk. Pour eggs into D.O. Cover and bake at about 325 degrees, using 8 briquettes under and 15 on top for 20 minutes, or until eggs are firm. Spread cheese over eggs. Cover and let stand until cheese is melted.