

Not the Usual scrambled Eggs It's Breakfast Burritos!

Scrambled eggs-n-bacon or sausage links have always been a favorite campout breakfast. But, for a slightly different twist for the taste buds in the morning, try this one. The scouts will love it also (if they don't kick it up too much with the spices)

Breakfast Burritos

- . 1 ea. green, yellow and red pepper, diced, seeds removed.
- . 1 (or more) jalapeno pepper, diced without seeds or membranes.
- . 1 clove garlic, minced
- . 1 doz. eggs
- . Oil for sautéing and frying eggs.
- . Salt/Pepper to taste
- . Eight 10 " flour tortillas

1. In a pan over medium heat, sauté peppers and garlic until soft.
2. Drain off any juices, set pepper mixture aside.
3. Scramble eggs and season
4. In one-half of tortilla, place about 4 Tbs. of eggs and 2 Tbs. of peppers.
5. Fold sides in and roll burrito to enclosed mixture.
6. Completed burritos may be placed in a 2nd pan or in heated Dutch Oven, seaside down to stay warm until serving time.

Mixture Options: Could add cooked, crumbled pork sausage, onions, and cheddar cheese to mixture. A touch of cumin perhaps. A dab or two of sour cream on top and a drizzle of salsa, if desired, on the warmed burrito would go well also.

Cooking Options: Prepare the egg/pepper mixture at home and store in freezer bag. Keep cool until breakfast and "retort" mixture in a pot of hot water. (See January '09 issue of Drumbeat in "Archives" re. "Retorts - Retorts - Retorts" instructions.)