

Bacon and Egg Pan Pie

Servings: 6 | Challenge Level: Medium



Preparation at Camp:

1. Cook all bacon until just browned but still soft (about $\frac{3}{4}$ cooked). Roll piece of bacon until just before the end. Take second piece and continue to roll until both pieces are rolled up. Continue with all bacon.
2. Coat bottom of skillet with vegetable oil to prevent eggs from sticking. Place rolled up bacon on the edge of rolls in the 12" cast iron skillet
3. Fill the spaces between the bacon rolls with eggs. Sunny side up. Dice onion and green pepper on top of egg/bacon mixture
4. Cook with indirect heat on bbq or in dutch oven at approximately 250 -275 degrees until eggs begin to firm but tops are still slightly runny.
5. While eggs/bacon are cooking, crush all potato chips and mix with cheese. When eggs are still slightly runny, spread the potato chip/cheese mixture over the top. Make a thick coating.
6. Continue to cook (covered) until cheese has melted and begins to bubble slightly.
7. Remove from heat, allow to cool and firm up. Cut into pie shaped pieces and serve with favorite condiments.

Required Equipment:

12" skillet

(Recipe from BBQ Pit Boys -
<https://www.youtube.com/watch?v=DHaMBCaSEPE>)

Ingredients

18 eggs

**4 cups grated
cheese**

Parmesan cheese

**1 large white onion,
diced**

**$\frac{1}{2}$ green pepper,
diced**

**2 cups potato chips
(five 1 $\frac{1}{2}$ ounce
individual bags of
Lays chip)**

**Freshly ground
pepper**

Salt

Vegetable oil