



# HALFLING'S SECOND BREAKFAST SKILLET

Serves 4-6



## Equipment:

Firepit with raised grill or stovetop, 12" cast iron skillet, silicone oven mitts, grilling tongs, grilling spatula.

## Ingredients:

2 dozen breakfast sausage links  
12 eggs, beaten  
1 1/2 cup shredded Edam cheese  
large pinch kosher salt  
1/2 teaspoon black pepper  
1/2 cup dried cranberries  
fresh herbs like oregano or sage  
vegetable or canola oil

## Instructions:

1. Place your skillet on a grill over a fire and let sit about 2 or 3 minutes to get hot.
2. While the skillet heats up, mix the eggs, cranberries, cheese, salt, and pepper together in a mixing bowl. Set aside
3. Pour in enough canola oil to coat the bottom (about a tablespoon). Carefully add the sausages with tongs when the oil begins to shimmer.
4. Brown on both sides until cooked through. Remove the sausages with tongs and set aside.
5. Add another layer of oil into the skillet if you are low and heat until it shimmers.
6. Pour in the eggs and shift the skillet on the grill (or lower the heat on the stovetop) so that the fire heats it indirectly.
7. Stir and fold the eggs slowly until they cook through. Remove the skillet from heat and garnish the eggs with fresh herbs before serving with sausages and honey hardtack.