



Omelet-in-bag

Hey Campers,

Are you looking for a new and novel way to bring your group together, get them out of their campers, and share in some collective camaraderie and fun? You might try proposing and organizing a shared breakfast get-together. “Omelet-in-a-bag” might be just be your ticket to the big show. Here is our “recipe for success”. We, the Merry Mac Valley Campers (of the Massachusetts Good Sam camping organization), found omelet-in-bag+++ , an ideal way for creating fun and excitement, while bringing the whole group together for a shared meal and friendly camaraderie.

Here is our recipe for *omelet-in-bag+++*

(+++ makes omelets for around 24 people.)

First off, you will need a way to bring a large pot of water to boil. Pot should be large enough to boil 8 filled (quart sized) zip-loc freezer bags at a time. Each batch takes 10 – 12 minutes to cook. You will also need a griddle for the home fries.

With the recipe shown below, plan on cooking three batches for a total of 24 servings

4 dz      Large Eggs

1 qt      Milk

(Crack open 4 dozen eggs into large mixing bowl. Add 1 cup of milk. Beat well.)

*For the omelet line...*

2 cups diced green peppers

2 cups diced onion

1 cup chopped mushroom

2 bags shredded Cheddar cheese

Pre-cooked and chopped breakfast sausage (we found the 1 ½ lb bag of Jimmy Dean Heat-‘n-Serve sausage links to be ideal)

2 cups deli ham diced ¼”

1 box (at least 24 bags) 1 qt freezer bags and Sharpie Pen (to write your name on the bag)

5 lbs Small red potatoes (for home fries)

2 lbs. Crispy Bacon (diced or chopped)

*For the condiment table...*

2 doz English muffins (toasted...if no toaster is available at the condiment station)

1lb Softened butter

1 1/2 lbs Heat-n-serve Link Sausages (browned on the griddle or microwaved before setting out)

1 jar Jelly

1 jar Salsa

1 qt Maple Syrup

1 gal Orange Juice

1 bag coffee (our group has 40 Cup Coffee maker)

Napkins

Bring your own coffee cup, plates and utensils... or plan accordingly. (i.e paper plates, plastic utensils, cups, etc.)

Lastly, divide and conquer. Many hands make short work. Engage your group to each take responsibility for bringing a key ingredient or two, and everyone feels a sense of shared success.

Happy camping... bring on the good times.

From your brothers and sisters at the Marry Mac Valley Camper club, bon-appetite!

