



# Mister Mike's Masterful Morning Tacos

## Tools

The large cast iron skillet  
Spatula  
Food thermometer (optional)

Bowl (optional)  
Whisk (if using bowl)  
Two serving bowls and a serving plate

## Cooking Tub Staples

Cooking oil

When Mister Mike was Pack 601 Cubmaster, he made everyone these breakfast tacos on almost every campout.

## Ingredients

1.5n eggs, where n is the number of campers eating  
1.5 n rashers of bacon  
1.5n tortillas  
Small bag of blended Mexican cheeses

## At Camp



1. Arrange a relatively clean cooking preparation area for the raw bacon and eggs and a second separate relatively clean cooking preparation area for any other food preparation you may be doing. Cook the other food first, if there is any.



2. Check the cooler temperature - if it is over 40°F, the bacon and eggs may have gone bad and might make us sick.



3. Wash your hands, and remember to wash your hands immediately after each time you handle raw eggs or the raw bacon. They are covered in harmful germs.



4. Put in the bacon and fry. When done, take out and put into one serving bowl. Bacon needs to be cooked to a temperature of 145°F to be safe to eat.



5. Crack the eggs into either the bowl or the hot skillet. If using a bowl, whisk the eggs. Pour into hot oiled pan and scramble with spatula. Eggs need to be cooked until the yolk and white are firm to be safe to eat. If you're unsure, you can check their temperature with a food thermometer. When done, put into other serving bowl.

6. Warm the tortillas one by one briefly in the skillet. Put on serving plate.

7. Let everyone make their own tacos when it's all done.



8. If there are leftovers, put them in a food storage container as soon as the food has cooled to ambient temperature. Put the container inside a plastic bag and put it into the cooler straight away.



