

Campground Smoky Frittata

Ingredients

6 slices of thick cut bacon
1 cup onion, finely diced
1 cup asparagus, roughly chopped
8 large eggs
1½ cups shredded cheddar cheese

Method

Set the EGG for direct cooking without a convEGGtor at 350°F/177°C; preheat a cast iron skillet on the grid.

Cook the bacon in the cast iron skillet until it is crisp. Remove it from the EGG and chop. Add the onion to the bacon fat with a pinch of kosher salt. Cook 3-5 minutes until the onions start to get soft and translucent. Add the asparagus and cook until it starts to soften, but still has a firm bite (you can also grill the asparagus directly on the grid for a smokier flavor).

While the veggies are cooking, crack the eggs into a bowl with salt, pepper and your favorite seasoning. We used our White Tuxedo with white pepper and dehydrated horseradish for some kick. Mix in the cheese.

Once the asparagus is cooked, add the egg and cheese mixture to the cast iron skillet. Shake the pan to get the eggs all the way through to the bottom. Cook until the frittata is brown on top and firm, turning 90° every five minutes for a total of about 20-30 minutes.

Let it cool and slice! And don't forget the hot sauce.