

3rd Place
DUTCH OVEN BREAKFAST
SEAFOOD FRITATTA

½ of 32-ounce bag of frozen hash browns

3 pats butter or margarine

½ teaspoon salt

dash of black pepper

1 cup imitation crabmeat

6 eggs

1 cup whipping cream

½ cup sour cream

dash of cayenne pepper

½ teaspoon onion powder and garlic powder

1 cup mozzarella cheese

½ cup Parmesan cheese

dash of paprika

6 shrimp (optional)

① Spray 10-inch cake pan with cooking oil and place ½ package of hash browns in it.

② Place 3 pats of butter or margarine on top and sprinkle with salt to taste. Add dash of black pepper. Place a quarter of the crabmeat over layer of hash browns.

③ To bowl, add eggs, whipping cream, and sour cream and mix well. Add dash of cayenne pepper, onion powder, and garlic powder. Add more spices to taste.

④ Add remainder of crabmeat to mix and pour entire contents of bowl over hash browns. Mixture will look thin at this point, but it rises and cooks up light and fluffy (Note: Egg mixture cooks better in a Dutch oven than beaten eggs alone.) Over egg mix, add mozzarella cheese.

⑤ For a more visual presentation, arrange 6 peeled jumbo shrimp on top like a pinwheel.

⑥ Sprinkle Parmesan cheese and paprika for color, and place pan in Dutch oven for 30-35 minutes. Cook until top is browned and an inserted knife blade comes out clean.

Serves: 6-8.