

**DUTCH OVEN HOLIDAY BRUNCH
FRITTATA WITH SALSARADO AND
CHEDDAR CHEESE**

Serves: 8

From the Kitchen at Kessler Canyon

Chef Leonard McNab (970)-283-1145



FOR THE FRITTATA...

12 Inch-Four Quart-Dutch Oven
24 Large Hen Eggs
½ Cup Heavy Cream
2 Cups Shredded Cheddar Cheese
1 Large Yellow Onion. Diced
2 Red Peppers. Diced
1 Zucchini Squash. Diced
8 Slices of Tomato
1 Tablespoon Minced Garlic
1 Tablespoon Ground Cumin
1 Tablespoon Oregano
1 Tablespoon Salt
½ Tablespoon Pepper

FOR THE SALSARADO...

2 Cups Pace Piquant Salsa
1 Small Red Onion. Diced
2 Jalapeno. Seeded and Diced
½ Bunch Fresh Cilantro. Diced
4 Tablespoon Chalula Hot Sauce



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1. Preheat oven to 375°F. Or build a really big fire.
2. Mix all the ingredients for the Salsarado together and place into the bottom of your Dutch oven. Set to the side.
3. In a large non-stick sauté pan cook the onions, garlic, red peppers and zucchini in a touch of vegetable oil until half cooked.
4. Whisk your eggs together in a large bowl with the spices and cream and place this mixture in the pan with the cooked vegetables.
5. Using your rubber spatula, continuously stir the vegetable egg mixture till the eggs are scrambled half way. Add half of your cheese and then turn into the Dutch oven on top of the Salsarado.
6. Layer the sliced tomatoes on top of the mixture and then sprinkle with the remaining cheese. Place the top on your Dutch oven.
7. Bake in a 375 F. oven for 45 minutes or place into ring of coals and top with more coals for 35 minutes. Turning occasionally.

