

## **Breakfast Burrito Bar + Bacon**

### **Shopping List**

6 doz. eggs  
4 sticks butter  
6 cups milk  
2 Tbsp. salt  
5 lb. breakfast sausage  
5 lb. bacon  
50 large flour tortillas  
1.5 lb. shredded cheese  
16 oz. sour cream  
Salsa  
Any additional toppings

### **Equipment needed**

Electric roaster or slow cooker

### **Directions**

**For the eggs:** Crack eggs into a large bowl. Beat with electric mixer, pour into large plastic pails. Preheat roaster to 325 degrees and melt butter inside. Add milk and salt to egg mix and pour carefully into roaster. Cook, covered, 50 to 60 minutes, stirring every 10 to 15 minutes.

**For the sausage:** Brown sausage in large frying pan and transfer to crock pot on "low" or "warm" setting.

**For the bacon:** Preheat oven to 400 degrees. Line baking sheet with foil or parchment paper. Lay bacon in a single layer on baking sheet, making sure not to overlap. Bake until desired crispiness, 15-25 minutes. Can be baked ahead of time, stored ahead of time, and reheated in electric roaster before serving.