



Campfire Hash Recipe for Breakfast

My First Campfire Breakfast

I learned this recipe on a camping trip long ago. The air was cold, but the fire was warm. We cooked everything in one big pan. I still laugh at that messy, wonderful morning.

This dish fills you up for a day of adventure. It reminds me that good food brings people together. That is a lesson I have never forgotten.

Why This Recipe Works

Everything cooks in the same pan. This makes cleanup so easy. The flavors all mix together in the best way.

The potatoes get nice and crispy. The kielbasa adds a smoky taste. Doesn't that smell amazing while it cooks? What is your favorite one-pan meal? I would love to know.

A Little Story About Spice

My grandson once added the jalapeno with the seeds still in. His eyes got very wide after one bite! We all had a good laugh. Now I always remind everyone to seed it first.

That little bit of heat wakes up all the other flavors. It is not about making it too spicy. It is about making it taste more alive.

Let's Talk Potatoes

You do not have to peel the potatoes. The skin adds a nice texture. It also saves you time and work.

Getting them golden and crispy is the secret. It gives the whole dish a wonderful crunch. Fun fact: Russet potatoes are great for frying because they are less watery than other kinds. Do you peel your potatoes or leave the skins on?

Making It Your Own

This recipe is like a friendly suggestion. You can change it to fit your taste. That is the real joy of cooking.

You could use sweet potatoes instead. Or try a different kind of sausage. What would you add to make it special for your family? Sharing ideas is how we all learn.



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Ingredients:

Ingredient	Amount	Notes
vegetable oil	2 tablespoons	
Russet potatoes	4 large	diced into ¼-inch cubes (peeling optional)
seasoned salt	1 teaspoon	
yellow onion	1 large	chopped
kielbasa	1 ring (13.9 ounces)	sliced
garlic	1 teaspoon	minced
jalapeno pepper	1 medium	seeded, diced
whole kernel corn	1 can (15.25 ounces)	drained
chopped green chiles	1 can (4 ounces)	
kosher salt	½ teaspoon	
black pepper	¼ teaspoon	
parsley		chopped for garnish



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My Campfire Hash for a Hungry Crew

This recipe reminds me of crisp mornings by the lake. My grandkids would wake up with huge appetites. I needed something hearty to feed them all. This campfire hash was always the answer. It sizzles in the pan and makes everyone gather round. Doesn't that smell amazing?

See also [Chocolate Coconut Overnight Oats](#)

You can make this right in your own kitchen. No campfire needed! It's a simple, one-pan wonder. Let me walk you through it. Just follow these easy steps.

- **Step 1:** Grab your biggest, trustiest skillet. Pour in the oil and let it get nice and hot. Toss in your diced potatoes. Let them cook until they're golden and tender. This takes a little patience, about 15 minutes. Sprinkle them with that seasoned salt. It adds a little magic. (My hard-learned tip: Don't stir them too much! Let them get a crispy crust.)
- **Step 2:** Now, take those beautiful potatoes out. Set them aside on a plate. Cover them with foil to keep them warm. Next, add the onion and kielbasa to the same pan. Listen to that happy sizzle! Cook them until they get a little color. I still laugh at how my husband would sneak a piece of kielbasa.
- **Step 3:** Time for the garlic and jalapeño. They just need a quick minute in the pan. This makes your whole kitchen smell wonderful. Be careful not to burn the garlic. Then, stir in the corn and the green chiles. Let everything get warm and friendly together.
- **Step 4:** Welcome the potatoes back to the pan! Give everything a gentle stir. Season with a little salt and pepper. Finally, sprinkle on the fresh parsley for a pop of color. **What's your favorite thing**

to cook over a campfire? Share below!

Cook Time: 30–35 minutes

Total Time: 45 minutes

Yield: 4–6 servings

Category: Breakfast, Camping

Three Fun Twists on Our Hash

This recipe is like a good friend. It's happy to change things up! Don't be afraid to play with your food. Here are a few ideas I love.

- **Veggie Lover's Dream:** Skip the kielbasa. Add a can of black beans instead. It's just as filling and so tasty.
- **Spicy Sunrise:** Keep the jalapeño seeds for more heat. Add a dash of your favorite hot sauce at the end. It will wake you right up!
- **Sweet Potato Swap:** Use sweet potatoes instead of Russets. They get so nice and caramelized. It's a perfect autumn treat.

See also [Savory Sourdough Cheddar Cheese Waffles Recipe](#)

Which one would you try first? Comment below!

How to Serve Your Sizzling Hash

This hash is a full meal all by itself. But I love making it feel extra special. A few simple touches can make it a feast.

For serving, I always top it with a perfectly fried egg. The runny yolk mixes with the hash. It's pure comfort. A side of simple buttered toast is wonderful for scooping. Or just serve it in a big bowl with a sprinkle of cheese.

For a drink, a tall glass of cold apple cider is my go-to. The sweet and tangy flavor is perfect. For the grown-ups, a cold lager beer pairs beautifully with the smoky kielbasa. **Which would you choose tonight?**



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Keeping Your Campfire Hash Tasty Later

This hash keeps well in the fridge for three days. Just let it cool completely first. I use a glass container with a tight lid.

You can also freeze it for a quick meal later. Portion it into freezer bags. Lay the bags flat to save space.

Reheating is simple. Warm it in a skillet with a tiny bit of oil. This keeps the potatoes from getting mushy.

I once reheated it in the microwave. The potatoes got a bit soft. Now I always use the stove.

Batch cooking saves you time on busy mornings. A good breakfast sets a happy tone for your whole day. **Have you ever tried storing it this way? Share below!**

Easy Fixes for Your Hash

Are your potatoes sticking to the pan? Your heat might be too high. Use medium heat and enough oil.

Is the hash not browning? The pan might be too crowded. Cook in two batches for perfect color.

I remember when my hash was always soggy. I learned to drain the corn and chiles well. This makes a big difference.

Getting a nice brown crust matters. It adds a wonderful, toasty flavor. Fixing small problems builds your cooking confidence.

You will feel so proud of a perfect skillet. *Fun fact: The word “hash” comes from the French word “hacher,” meaning to chop.* **Which of these problems have you run into before?**

See also Fluffy Sourdough Waffles with Buttermilk Starter

Your Campfire Hash Questions

Q: Is this recipe gluten-free? A: Yes, it is. Just check your kielbasa label to be sure.

Q: Can I make it ahead? A: You can chop everything the night before. Keep the potatoes in water so they don't turn brown.

Q: What can I use instead of kielbasa? A: Smoked sausage or even hot dogs work great. Use what your family likes.

Q: Can I double the recipe? A: You sure can. Just use your biggest skillet or cook in two batches.

Q: Is the jalapeno optional? A: Of course. Leave it out if you do not like spice. **Which tip will you try first?**

Share Your Cooking Adventure

I hope you love this campfire hash. It always reminds me of sunny mornings outside. I would love to see your creation.

Share a picture of your finished dish. It makes this old grandma's heart smile. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

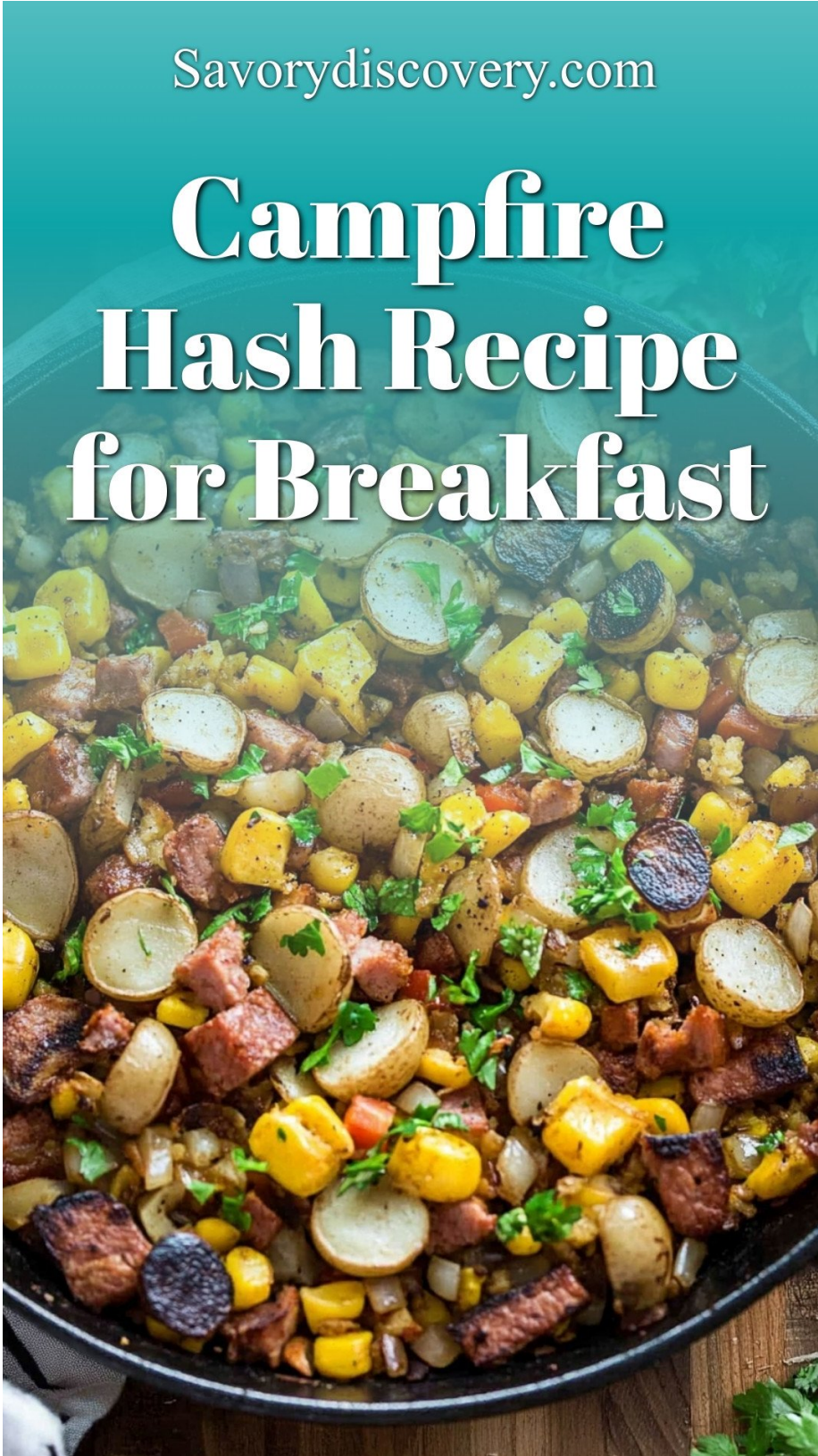


Campfire Hash Recipe for Breakfast | 12

—Elowen Thorn.

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Campfire Hash Recipe for Breakfast





Campfire Hash Recipe for Breakfast | 16

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Campfire Hash Recipe for Breakfast

Author: Elowen Thorn



Cooking Method: [Stovetop](#) [Campfire](#)

Cuisine: [American](#)



Campfire Hash Recipe for Breakfast | 20

Courses: [Breakfast](#) [Main](#)



Campfire Hash Recipe for Breakfast | 21

Difficulty: **Beginner**



Prep time: **15 minutes**



Cook time: **25 minutes**



Rest time:



Campfire Hash Recipe for Breakfast | 25

Total time: **40 minutes**



Campfire Hash Recipe for Breakfast | 26

Servings: **4 servings**



Campfire Hash Recipe for Breakfast | 27

Calories: **360 kcal**

Best Season: **Summer**

Description

A hearty and flavorful breakfast hash cooked over a campfire or

stovetop, featuring crispy potatoes, kielbasa sausage, corn, and green chiles.

Ingredients

- ☐ 2 tablespoons vegetable oil
- ☐ 4 large Russet potatoes, diced into ¼-inch cubes (peeling optional)
- ☐ 1 teaspoon seasoned salt
- ☐ 1 large yellow onion, chopped
- ☐ 1 ring (13.9 ounces) kielbasa, sliced
- ☐ 1 teaspoon garlic, minced
- ☐ 1 medium jalapeno pepper, seeded, diced
- ☐ 1 can (15.25 ounces) whole kernel corn, drained
- ☐ 1 can (4 ounces) chopped green chiles
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon black pepper
- ☐ parsley, chopped for garnish

Instructions

1. To a large non-stick skillet over medium heat, add oil. Once hot, add the potatoes and cook for 10-15 minutes, or until they are golden and tender. Sprinkle with seasoned salt. Remove the cooked potatoes from the pan and set them aside, tenting with aluminum foil to keep warm.
2. To the same skillet, add the onion and kielbasa. Cook until lightly browned, 3-5 minutes, stirring frequently.
3. Add garlic and jalapeno pepper. Cook for one minute.
4. Add the corn and chiles. Cook until heated through (about 2-3 minutes).

5. Return the potatoes to the pan and season with salt and pepper. Gently stir to combine. Garnish with parsley and serve.

Notes

For a spicier hash, leave the seeds in the jalapeno. You can also top with a fried egg for a complete breakfast.

Keywords: Campfire Hash, Breakfast, Potatoes, Kielbasa, Corn