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| **Beaver Menu** |
| **Fri. Snack**  | Mulled Cranberry Tea, Easy Chocolate-Orange Scones  |
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| **Sat. Breakfast**  | Cinnamon French Toast Bake , Bag o oranges , Milk  |
| **Sat. Lunch**  | Dutch Oven Pizza, Potato chips, Dr pepper  |
| **Sat. Dinner**  | Eastern Chicken, BLT Salad , Tang  |
| **Sat. Dessert**  | Banana Cobbler  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps  |

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| **Mulled Cranberry Tea** |
| 10 tea bags1 1/2 Cups sugar1/2 Tsp cinnamon1/2 Tsp nutmeg | 1 Quart cranberry juice1 Cup orange juice1 Cup lemon juice |
| Pour 5 cups of boiling water over 10 tea bags into lg. coffeepot.  Cover & steep 10 minutes.  Add 1½ cups sugar, ½ tsp. cinnamon, ½ tsp. nutmeg & stir until dissolved.  Add 1 qt cranberry juice, 1 cup orange juice and 1 cup lemon juice.  Stir, serve hot.  |

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| **Easy Chocolate-Orange Scones** |
| 1 1/2 Cups complete buttermilk pancake mix3/4 Cup heavy whipping cream | 3 Teaspoons grated orange peel2 milk chocolate candy bars, chopped |
| In a small bowl, combine pancake mix, cream, and orange peel.  Turn onto a lightly floured surface and knead six times.  Knead in the chocolate.   Pat into a 9-inch circle and cut into eight wedges.  Separate the wedges and place in a greased, pre-heated Dutch oven.  Bake at 400 for 9-11 minutes or until lightly browned.    Other flavors and additions such as cranberries, nuts, etc. can be substituted.  This is the basic recipe of just pancake mix and whipping cream.   |

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| **Cinnamon French Toast Bake**  |
| 1/2 Stick Margarine2 Packages Cinnamon Rolls with Icing6 Eggs1/2 Cup Heavy Whipping Cream2 Teaspoons Cinnamon | 2 Teaspoons Vanilla1 Cup Chopped Pecans1 Cup Maple SyrupGlaze Icing from Cinnamon Rolls1/4 Cup Powdered Sugar |
| Place oven on burner and melt butter.  Cut each roll into 8 pieces and place pieces over butter in Dutch oven.  In a medium bowl, beat eggs.  Beat in cream, cinnamon and vanilla until well blended.  Pour over rolls.  Sprinkle with pecans and drizzle with 1 cup syrup.  Bake about 30 minutes or until golden brown.  Open and allow to cool.  Meanwhile, remove covers from icing and place in shallow pan of warm water to heat until drizzling consistency.  Drizzle over top after it has cooled a bit.  Sprinkle with powdered sugar.  It can be served with additional syrup.  |

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| **Dutch Oven Pizza** |
| 1 Frozen Uncooked Pizza dough - (Dry pizza crust may be used too)1 Cup Grated Mozzarella1 Package Pre-sliced Pepperoni - (1 pkg will cover 2 pizzas)1/2 Lb Bulk Italian Sausage, Cooked - (1 lb pkg will cover 2 pizzas) | 1 Jar Pizza Sauce - (1 jar will cover 2 pizzas)1/2 Medium Onion1/2 Green Pepper, ChoppedMushrooms or Other Toppings - Optional |
| Make crust per package directions.  Grease Dutch oven with oil or grease.  Pour and spread sauce evenly over dough, leaving edges clear.  Sprinkle cheese onto sauce.  Add toppings as desired.   Bake 25-45 minutes, checking every 10-15.  Cook until outside crust is brown and cheese is bubbling in the center. (recommend 6 charcoals on bottom and 18 to 20 on top of dutch oven) |

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| **Eastern Chicken** |
| 8 Boneless, Skinless Chicken Breast2 Cans Cream of Mushroom Soup | 8 Slices Bacon2 Cups Sour Cream1 Jar Dried Beef |
| Cover bottom of Dutch oven with single layer of dried beef. Wrap each chicken breast with a slice of bacon. Place chicken on the beef. Sprinkle remaining beef over each breast. Combine soup and sour cream in a bowl and spoon or pour over chicken. Cover and bake ***slowly for at least an hour until chicken is done.*** |

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| **BLT Salad**  |
| 4 Strips bacon, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons.   |

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| **Banana Cobbler** |
| 5 Lbs bananas1/2 Lb butter or margarine | 1 Lb brown sugar1 yellow cake mix2 Eggs - if needed in cake mix above |
| Peel bananas and slice them into small pieces. Set them aside.Heat 12" Dutch oven.  Get it hot.  Remove from heat and melt butter.  Add brown sugar and stir until you have a nice soupy liquid.  Then add bananas and cook for a couple of minutes.  In a bowl make the cake mix including the eggs if called for.  Pour over the bananas and swirl the mixture together, don't totally mix together and then bake at 350 degrees for 50 minutes or until cake is done.  You can add a decent top sprinkling of cinnamon and perhaps chopped Walnuts too. \*\*\* You may want to add other fresh fruit such as, strawberries, blueberries, etc.  |

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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* |

**Food List (For Recipe Ingredients)**

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| 4 Strips bacon8 Slices Bacon2 Lbs Bacon5 Lbs bananas8 Boneless, Skinless Chicken Breast1 Lb brown sugar1/2 Lb Bulk Italian Sausage1/2 Lb butter or margarine1/2 Cup cheddar cheese1 Cup Chopped Pecans2 Teaspoons cider vinegar1/2 Tsp cinnamon2 Teaspoons Cinnamon2 Packages Cinnamon Rolls with Icing1 1/2 Cups complete buttermilk pancake mix1 Quart cranberry juice2 Cans Cream of Mushroom Soup1 Jar Dried Beef8 Eggs1 Frozen Uncooked Pizza doughGlaze Icing from Cinnamon Rolls1 Cup Grated Mozzarella3 Teaspoons grated orange peel1/2 Green Pepper3/4 Cup heavy whipping cream1/2 Cup Heavy Whipping Cream1 Cup lemon juice1 Cup Maple Syrup | 1/2 Stick Margarine1/3 Cup mayonnaise1/2 Medium Onion1 medium tomato2 milk chocolate candy barsMushrooms or Other Toppings1/2 Tsp nutmeg1 Onion1 Cup orange juice2 Per Person Eggs1 Jar Pizza Sauce1/4 Cup Powdered Sugar1 Package Pre-sliced Pepperoni1/2 Cup salad croutonsSalt & PepperSalt and pepper to tasteShredded Cheese2 Cups Sour Cream4 Cups spring mix salad greens1 1/2 Cups sugar2 Tablespoons sugar10 tea bagsTortilla Shells2 Teaspoons Vanilla1 yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bag o oranges **Lunch Items**1x Potato chips | **Breakfast Drinks**1x Milk**Lunch Drinks**1x Dr pepper**Dinner Drinks**1x Tang |