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| **Beaver Menu** |
| **Fri. Snack**  | Goo Dip, water  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, apples, milk  |
| **Sat. Lunch**  | BBQ chips, Kool-Aid  |
| **Sat. Dinner**  | Chicken Stuffing Casserole, Lemon Apple Crisp, water  |
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| **Sun. Breakfast**  | Peanut Butter French Toast, leftover milk, Bononos  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Cheesy Sausage Potatoes** |
| 5 Lbs Potatoes, Peeled and Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese.    |

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| **Chicken Stuffing Casserole** |
| 2 Packages (6-oz) Chicken Stuffing Mix2 Cans Cream of Mushroom soup1 Cup Milk4 Cups Cooked Chicken, cubed | 2 Cups Frozen Corn2 Cans (8-oz) Mushroom Stems and Pieces, Drained4 Cups Shredded Cheddar |
| Prepare stuffing mix according to package directions.  Meanwhile combine soup and milk in a bowl and set aside.  Spray 16 inch Dutch oven and place stuffing in bottom.  Layer with chicken, corn, mushrooms, soup mixture then cheese.  Bake for about 30 minutes until warmed through and cheese is melted.  |

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| **Lemon Apple Crisp** |
| 1 10" Oven Lined with Foil6 Cups Tart Apples, peeled, cored, sliced2 Tablespoons Lemon Juice1/2 Cup Sugar1/2 Cup Raisins1 Cup Brown Sugar | 1 Cup Oats3/4 Cup Flour1/2 Cup Soft Butter1/2 Cup Chopped Nuts1 Tbsp Grated Lemon Rind2 Teaspoons Cinnamon1 Tsp Nutmeg |
| In a bowl stir apples, lemon juice, sugar & raisins until sugar dissolves.  Spread evenly in foil-lined Dutch oven.  Mix all other ingredients & place on top.  Bake with 13 top & 8 bottom briquettes for 20 minutes.  Remove bottom heat and continue cooking (10-15 min) until apples are tender and topping is brown.  For a special treat, serve with ice cream or heavy cream over top.  |

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| **Peanut Butter French Toast** |
| 1 Jar Peanut Butter1 Jar Jelly | 12 Eggs1 Cup Milk16 Slices Bread - 2-4 slices per person |
| Make peanut butter and jelly sandwiches for each member of patrol.  Beat 1 dozen eggs with 1 cup of milk.  Dip sandwiches in egg mixture and fry as you would French toast.  |

**Food List (For Recipe Ingredients)**

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| 1 10" Oven Lined with Foil2 Packages 6-oz Chicken Stuffing Mix1 Block 8-oz Cream Cheese2 Cans 8-oz Mushroom Stems and Pieces1 Package 8-oz Taco blend shredded cheese1 Big Bag Tortilla chips16 Slices Bread1 Cup Brown Sugar2 Lbs Bulk Sausage1/2 Cup Chopped Nuts2 Teaspoons Cinnamon4 Cups Cooked Chicken2 Cans Cream of Mushroom soup12 Eggs3/4 Cup Flour2 Cups Frozen Corn1 Tbsp Grated Lemon Rind1 Lb Hamburger1 Jar Jelly | 1 Jar Large Salsa2 Tablespoons Lemon Juice2 Medium Onions2 Cups Milk1 Tsp Nutmeg1 Cup OatsOptional Hot Sauce1 Jar Peanut Butter5 Lbs Potatoes1/2 Cup Raisins4 Cups Shredded Cheddar16 Ounces Shredded Cheddar Cheese1/2 Cup Soft Butter1/2 Cup Sugar6 Cups Tart Apples |

**Other Ingredients and Items**

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| **Breakfast Items**1x apples1x Bononos1x leftover milk1x milk**Lunch Items**1x BBQ chips1x Kool-Aid**Dinner Items**1x water**Snack Items**1x water |