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

|  |  |
| --- | --- |
| **Goo Dip** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (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. | |

|  |  |
| --- | --- |
| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 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. | |

|  |  |
| --- | --- |
| **Chicken Stuffing Casserole** | |
| 2 Packages (6-oz) Chicken Stuffing Mix 2 Cans Cream of Mushroom soup 1 Cup Milk 4 Cups Cooked Chicken, cubed | 2 Cups Frozen Corn 2 Cans (8-oz) Mushroom Stems and Pieces, Drained 4 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. | |

|  |  |
| --- | --- |
| **Lemon Apple Crisp** | |
| 1 10" Oven Lined with Foil 6 Cups Tart Apples, peeled, cored, sliced 2 Tablespoons Lemon Juice 1/2 Cup Sugar 1/2 Cup Raisins 1 Cup Brown Sugar | 1 Cup Oats 3/4 Cup Flour 1/2 Cup Soft Butter 1/2 Cup Chopped Nuts 1 Tbsp Grated Lemon Rind 2 Teaspoons Cinnamon 1 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. | |

|  |  |
| --- | --- |
| **Peanut Butter French Toast** | |
| 1 Jar Peanut Butter 1 Jar Jelly | 12 Eggs 1 Cup Milk 16 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)**

|  |  |
| --- | --- |
| 1 10" Oven Lined with Foil 2 Packages 6-oz Chicken Stuffing Mix 1 Block 8-oz Cream Cheese 2 Cans 8-oz Mushroom Stems and Pieces 1 Package 8-oz Taco blend shredded cheese 1 Big Bag Tortilla chips 16 Slices Bread 1 Cup Brown Sugar 2 Lbs Bulk Sausage 1/2 Cup Chopped Nuts 2 Teaspoons Cinnamon 4 Cups Cooked Chicken 2 Cans Cream of Mushroom soup 12 Eggs 3/4 Cup Flour 2 Cups Frozen Corn 1 Tbsp Grated Lemon Rind 1 Lb Hamburger 1 Jar Jelly | 1 Jar Large Salsa 2 Tablespoons Lemon Juice 2 Medium Onions 2 Cups Milk 1 Tsp Nutmeg 1 Cup Oats Optional Hot Sauce 1 Jar Peanut Butter 5 Lbs Potatoes 1/2 Cup Raisins 4 Cups Shredded Cheddar 16 Ounces Shredded Cheddar Cheese 1/2 Cup Soft Butter 1/2 Cup Sugar 6 Cups Tart Apples |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items** 1x apples 1x Bononos 1x leftover milk 1x milk  **Lunch Items** 1x BBQ chips 1x Kool-Aid  **Dinner Items** 1x water  **Snack Items** 1x water |