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| **Owl Menu** | |
| **Fri. Snack** | Grilled Ham & Cheese Sandwiches, chips, Water |
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| **Sat. Breakfast** | Salami Egg Bake, Fruit, Milk, Breakfast Bar |
| **Sat. Lunch** | Tang, Apples (anything but red delicious) , Buns, Chips |
| **Sat. Dinner** | Chicken Stuffing Casserole, Homemade Ice Cream , Water |
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| **Sun. Breakfast** | Bacon-Cheese Trail Omelets , Fruit, Milk |

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| **Grilled Ham & Cheese Sandwiches** | |
| Bread Butter | Sliced Deli Ham Sliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve. | |

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| **Salami Egg Bake** | |
| 8 Ounces Sliced Salami, Cut in thin strips 1/4 Cup Red Onion, Finely Chopped 12 Eggs | 1/2 Cup Milk 1 (8-oz) Cream Cheese, Cut into Cubes 2 Cups Mini Bagel Chips |
| Cook salami and onion in Dutch oven until tender.  Remove from heat and wipe out oven.  In a bowl, beat eggs, add milk, then pour into oven.  Sprinkle cream cheese over eggs then add salami-onion mixture.  Place bagel chips around the edge.  Bake until eggs are set. | |

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| **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. | |

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| **Homemade Ice Cream** | |
| 2 Cups cream 2 Cups milk 2 small instant puddings 2 1-gal freezer Ziploc bags | 1 2-gal freezer Ziploc bag Crushed ice Rock salt Pair of gloves or mittens |
| Mix milk cream & pudding in 1 gallon bag. Remove all the air and seal and place in second 1-gallon bag. Remove all the air and seal. Place into 2-gallon bag along with layers of crushed ice and rock salt. Remove all the air and seal. Squeeze and move bag around for 30 minutes. Let each Patrol member do it for five minutes. Mix the ingredients without rupturing the bags. Let stand for five minutes then carefully open the bag. Wipe off the inner bag really well so you don't get salt in your ice cream! | |

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| **Bacon-Cheese Trail Omelets** | |
| 2 (per person) Eggs Bacon Bits | Shredded Cheddar Cheese Salt and Pepper Quart Ziploc Bags (Freezer) |
| Fill your clean pail ¾ full of water and put it on to boil.  Crack eggs into a bowl, add salt & pepper and beat until smooth.  Divide evenly into bags for each patrol member.  Next add cheese and bacon to each and remove the air and seal.  Drop them into the boiling water and cook 10-12 minutes, turning carefully with your tongs.  Carefully remove and dump onto your plates.  Make some toast on your griddle while these are cooking for a more complete meal.  When you are done, wipe down the griddle and your cleanup water is ready! | |

**Food List (For Recipe Ingredients)**

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| 2 1-gal freezer Ziploc bags 1 2-gal freezer Ziploc bag 2 Packages 6-oz Chicken Stuffing Mix 1 8-oz Cream Cheese 2 Cans 8-oz Mushroom Stems and Pieces Bacon Bits Bread Butter 4 Cups Cooked Chicken 2 Cups cream 2 Cans Cream of Mushroom soup Crushed ice 12 Eggs 2 Cups Frozen Corn 2 Cups milk 1 1/2 Cups Milk | 2 Cups Mini Bagel Chips Pair of gloves or mittens 2 per person Eggs Quart Ziploc Bags (Freezer) 1/4 Cup Red Onion Rock salt Salt and Pepper 4 Cups Shredded Cheddar Shredded Cheddar Cheese Sliced American Cheese Sliced Deli Ham 8 Ounces Sliced Salami 2 small instant puddings |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Breakfast Bar 2x Fruit 2x Milk  **Lunch Items** 1x Apples (anything but red delicious)  1x Buns 1x Chips 1x Tang  **Dinner Items** 1x Water  **Snack Items** 1x chips 1x Water |