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| **Skunk Menu** | |
| **Mon. Breakfast** |  |
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| **Fri. Snack** | English Muffin Pizzas, Water |
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| **Sat. Breakfast** | French Toast Bake, Coffee, Sausage links, Bananas |
| **Sat. Lunch** | lemonade, Cockeye Pulled Pork BBQ Sandwiches, Potato Salad , Watermelon |
| **Sat. Dinner** | Trash Can Beef Ball, BLT Salad , Company Potatoes, Black Forest Cake, iced tea, Corn on the cob |
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| **Sun. Breakfast** | Breakfast Burritos , Coffee, Strawberries , Milk, Powder Donuts , Orange juice |

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| **English Muffin Pizzas** | |
| English Muffins Pizza Sauce | Pepperoni Shredded Mozzarella Other toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.    Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly | |

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| **French Toast Bake** | |
| 14 Slices Bread 5 Eggs 2 1/2 Cups Milk 1 Cup Brown Sugar, Packed, divided | 1 Tsp Vanilla 1/2 Tsp Nutmeg 1 Cup Chopped Pecans 1/4 Cup Margarine, Melted 2 Cups Blueberries |
| Spray Dutch oven with cooking spray.  Arrange bread in double layer on bottom of oven.  In a bowl, beat egg, add milk, ¾ cup brown sugar, vanilla and nutmeg.  Pour over bread.  Sprinkle pecans over top.  Melt butter and combine with remaining sugar.  Drizzle over top.  Bake for 30 minutes, moving extra coals to top part way through.  Sprinkle with blueberries.  Bake another 10 minutes or until a knife inserted comes out clean. | |

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| **Trash Can Beef Ball** | |
| 10 Lbs Beef Ball Roast, prepared from butcher Montreal Steak Seasoning | 1 Tbsp Olive Oil |
| **Supplies needed (per roast)**  Metal stake at least 1" thick and 20" long Clean 30 gallon metal trash can  1 Bundt pan  20 lbs Charcoal    Brush or rub outside of roast with olive oil and rub seasoning all over.    Clear a 4-foot circle on the ground using a shovel. (Cook on dirt, not grass.) Cover the circle with heavy duty aluminum foil. Drive the stake into the ground in the center of the circle so that it sticks up about 16" above the ground. Start the charcoal. Slide Bundt pan down stake to catch drippings. Slide roast onto stake.    Place trash can over the roast, keeping the bird in the center and resting the trash can on the ground. Shovel 1/3 of the coals on top of the can and the remainder around the outside. They should come to 3 to 4 inches up the side of the can. Cook the roast until fully cooked (about 3 to 3 1/2 hours). Using a shovel, remove the coals and ash from the top and sides of the can. Lift the can off the roast -CAREFUL- the can will be HOT! Transfer roast to a foil pan and cover loosely with aluminum foil. Let it rest for 10 to 15 minutes. Carve and serve. | |

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| **BLT Salad** | |
| 4 Strips bacon, diced 4 Cups spring mix salad greens 1 medium tomato, chopped 1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise 2 Tablespoons sugar 2 Teaspoons cider vinegar Salt and pepper to taste 1/2 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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| **Company Potatoes** | |
| 12 Ounces Sour Cream 2 Lbs Frozen Hash Browns 8 Ounces Shredded Cheddar Cheese 1 Can Cream of Chicken Soup | 3 Small Onion, Minced 2 Sticks Margarine 1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Put potatoes in Dutch oven. Pour 1 stick melted butter over them. Mix all other ingredients except corn flakes and margarine. Spread over potatoes. Corn flakes for topping. Drizzle with butter. Bake for one hour. | |

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| **Black Forest Cake** | |
| 2 Cans cherry pie filling | 2 Boxes chocolate cake mix |
| Place cherries on bottom of 12”oven and preheat.  Meanwhile, mix up cake batter per package directions.  Carefully pour over cherries and bake until straw in center comes out clean.   Allow to cool before serving. | |

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| **Breakfast Burritos** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. | |

**Food List (For Recipe Ingredients)**

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| 4 Strips bacon 1 Lb Bacon 10 Lbs Beef Ball Roast 2 Cups Blueberries 14 Slices Bread 1 Cup Brown Sugar 1/2 Cup cheddar cheese 2 Cans cherry pie filling 2 Boxes chocolate cake mix 1 Cup Chopped Pecans 2 Teaspoons cider vinegar 1 1/2 Cups Corn Flakes 1 Can Cream of Chicken Soup 7 Eggs English Muffins 2 Lbs Frozen Hash Browns 1/4 Cup Margarine 2 Sticks Margarine 1/3 Cup mayonnaise 1 medium tomato 2 1/2 Cups Milk Montreal Steak Seasoning | 1/2 Tsp Nutmeg 1 Tbsp Olive Oil Other toppings (Optional) Pepperoni Pizza Sauce 1/2 Cup salad croutons Salt and pepper to taste Shredded Cheddar 8 Ounces Shredded Cheddar Cheese Shredded Mozzarella 1 Jar Small Mild Chunky Salsa 3 Small Onion Soft Taco Shells 12 Ounces Sour Cream 4 Cups spring mix salad greens 2 Tablespoons sugar 1 Tsp Vanilla |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bananas 2x Coffee 1x Milk 1x Orange juice  1x Powder Donuts  1x Sausage links 1x Strawberries   **Lunch Items** 1x Cockeye Pulled Pork BBQ Sandwiches 1x lemonade 1x Potato Salad  1x Watermelon   **Dinner Items** 1x Corn on the cob 1x iced tea  **Snack Items** 1x Water |