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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 MuffinsPizza Sauce | PepperoniShredded MozzarellaOther 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 Bread5 Eggs2 1/2 Cups Milk1 Cup Brown Sugar, Packed, divided | 1 Tsp Vanilla1/2 Tsp Nutmeg1 Cup Chopped Pecans1/4 Cup Margarine, Melted2 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 butcherMontreal Steak Seasoning | 1 Tbsp Olive Oil |
| **Supplies needed (per roast)**Metal stake at least 1" thick and 20" long Clean 30 gallon metal trash can1 Bundt pan 20 lbs CharcoalBrush 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, 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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| **Company Potatoes** |
| 12 Ounces Sour Cream2 Lbs Frozen Hash Browns8 Ounces Shredded Cheddar Cheese1 Can Cream of Chicken Soup | 3 Small Onion, Minced2 Sticks Margarine1 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 Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft 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 bacon1 Lb Bacon10 Lbs Beef Ball Roast2 Cups Blueberries14 Slices Bread1 Cup Brown Sugar1/2 Cup cheddar cheese2 Cans cherry pie filling2 Boxes chocolate cake mix1 Cup Chopped Pecans2 Teaspoons cider vinegar1 1/2 Cups Corn Flakes1 Can Cream of Chicken Soup7 EggsEnglish Muffins2 Lbs Frozen Hash Browns1/4 Cup Margarine2 Sticks Margarine1/3 Cup mayonnaise1 medium tomato2 1/2 Cups MilkMontreal Steak Seasoning | 1/2 Tsp Nutmeg1 Tbsp Olive OilOther toppings (Optional)PepperoniPizza Sauce1/2 Cup salad croutonsSalt and pepper to tasteShredded Cheddar8 Ounces Shredded Cheddar CheeseShredded Mozzarella1 Jar Small Mild Chunky Salsa3 Small OnionSoft Taco Shells12 Ounces Sour Cream4 Cups spring mix salad greens2 Tablespoons sugar1 Tsp Vanilla |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bananas2x Coffee1x Milk1x Orange juice 1x Powder Donuts 1x Sausage links1x Strawberries **Lunch Items**1x Cockeye Pulled Pork BBQ Sandwiches1x lemonade1x Potato Salad 1x Watermelon **Dinner Items**1x Corn on the cob1x iced tea**Snack Items**1x Water |