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| **Beaver Menu** | |
| **Fri. Snack** | Goo Dip, Water, Tortilla chips |
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| **Sat. Breakfast** | Cheesy Sausage Potatoes, Milk, Apples |
| **Sat. Lunch** | BBQ ham sandwiches, Joice, Leftover apples |
| **Sat. Dinner** | One Pot Chicken Alfredo, Peach Cobbler, Water |
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| **Sun. Breakfast** | Breakfast Bake, Banonos , Milk |

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| **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. | |

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| **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. | |

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| **BBQ ham sandwiches** | |
| 1 Lb (per 5 people) Chipped Ham 1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through. | |

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| **One Pot Chicken Alfredo** | |
| 2 Tablespoons Olive oil 4 Chicken breasts, cubed 6 Cloves Garlic, Minced 2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream 1 Lb (Box) Penne Pasta - Uncooked 1 Lb Frozen Peas - Optional 3 Cups grated Parmesan Parsley - For Garnish (optional) |
| In the pot or Dutch oven, heat the oil and brown the chicken.  Add garlic, and saute for about a minute.  Add broth, cream and pasta, and bring to a boil.  Cover and reduce heat to a simmer for 20 minutes.  After 10 minutes add the peas and continue cooking as before.  Turn off heat and stir in Parmesan cheese.  Top with parsley if desired. | |

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| **Peach Cobbler** | |
| 1 Can (Large) Sliced Peaches 1 Package White Cake Mix | 1 Stick Butter 1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.    **VARIATIONS:**   * Use canned cherries and add sugar to cherries. * Use canned apples with tsp. cinnamon & tsp. allspice to apples * Use canned blueberries or blackberries and omit cinnamon * Stir cake mix & peaches to provide spongier layer of cake. | |

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| **Breakfast Bake** | |
| 5 Eggs 1/4 Cup Milk 16 Ounces Tube of refrigerator biscuits | 4 Green Onions 1 Cup Shredded Cheddar Cheese 1 Lb Bacon, Sausage, or Diced Ham |
| Beat eggs and milk in a large bowl.  Open the biscuits and cut each into fourths.  Add them to the egg mixture and let sit so they can absorb as much as possible.  Next cook your meat in the Dutch oven.   Drain and add it to the bowl.  Add the sliced green onions and cheese and mix well.  Pour it into the Dutch oven and bake for about 45 minutes.  Start checking after 30. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14-oz chicken broth 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 1 Lb Bacon, Sausage, or Diced Ham 1 Bottle BBQ Sauce 1 Big Bag Tortilla chips 1 Lb Box Penne Pasta 2 Lbs Bulk Sausage 1 Stick Butter 4 Chicken breasts, cubed 1 Tsp Cinnamon 6 Cloves Garlic 5 Eggs 1 Lb Frozen Peas 3 Cups grated Parmesan 4 Green Onions 1 Lb Hamburger 5 Hamburger Buns | 2 Cups Heavy Cream 1 Jar Large Salsa 1 Can Large Sliced Peaches 2 Medium Onions 1/4 Cup Milk 2 Tablespoons Olive oil Optional Hot Sauce Parsley 1 Lb per 5 people Chipped Ham 5 Lbs Potatoes 16 Ounces Shredded Cheddar Cheese 1 Cup Shredded Cheddar Cheese 16 Ounces Tube of refrigerator biscuits 1 Package White Cake Mix |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x Banonos  2x Milk  **Lunch Items** 1x Joice 1x Leftover apples  **Dinner Items** 1x Water  **Snack Items** 1x Tortilla chips 1x Water |