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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 Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (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 Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 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 Ham1 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 oil4 Chicken breasts, cubed6 Cloves Garlic, Minced2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream1 Lb (Box) Penne Pasta - Uncooked1 Lb Frozen Peas - Optional3 Cups grated ParmesanParsley - 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 Peaches1 Package White Cake Mix | 1 Stick Butter1 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 Eggs1/4 Cup Milk16 Ounces Tube of refrigerator biscuits | 4 Green Onions1 Cup Shredded Cheddar Cheese1 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 broth1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese1 Lb Bacon, Sausage, or Diced Ham1 Bottle BBQ Sauce1 Big Bag Tortilla chips1 Lb Box Penne Pasta2 Lbs Bulk Sausage1 Stick Butter4 Chicken breasts, cubed1 Tsp Cinnamon6 Cloves Garlic5 Eggs1 Lb Frozen Peas3 Cups grated Parmesan4 Green Onions1 Lb Hamburger5 Hamburger Buns | 2 Cups Heavy Cream1 Jar Large Salsa1 Can Large Sliced Peaches2 Medium Onions1/4 Cup Milk2 Tablespoons Olive oilOptional Hot SauceParsley1 Lb per 5 people Chipped Ham5 Lbs Potatoes16 Ounces Shredded Cheddar Cheese1 Cup Shredded Cheddar Cheese16 Ounces Tube of refrigerator biscuits1 Package White Cake Mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Banonos 2x Milk**Lunch Items**1x Joice1x Leftover apples**Dinner Items**1x Water**Snack Items**1x Tortilla chips1x Water |