|  |
| --- |
| **Skunk Menu** |
| **Fri. Snack**  | Goo Dip, Water  |
|  |
| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Coffee , Warm Apples  |
| **Sat. Lunch**  | Chicken Fajitas , Spanish Rice , Bug Juice, Salsa and Chipa  |
| **Sat. Dinner**  | BLT Salad , Italian Bake, Lemon-Orange Cake , Milk  |
|  |
| **Sun. Breakfast (x2)** | Breakfast Scramble, Coffee , Orange Juice , Milk  |

|  |
| --- |
| **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. |

|  |
| --- |
| **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.    |

|  |
| --- |
| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.* Dice tomatoes and onions and place in a bowl
* Slice peppers and onions and sauté in a Dutch oven, remove to a bowl
* Put out shredded cheese and sour cream
* Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm.
* Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done.
 |

|  |
| --- |
| **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.   |

|  |
| --- |
| **Italian Bake** |
| 2 Lbs chicken breasts6 Italian sausage links1 Jar (48-oz) spaghetti sauce1 Lb pasta - penne, macaroni, shells or whatever you like | 4 Cups pizza cheese1 onion1 large red bell pepper1 large green bell pepper |
| Dice chicken and cook in Dutch oven until no longer pink.  Drain off any liquid.  Boil pasta and drain (don't overcook).  Meanwhile, Cut up onion, peppers, and sausage.Add pasta, sausage, onion, peppers, and sauce to the chicken in the Dutch oven.  Top with cheese.Bake at 325 degrees for about 45 minutes or until golden and bubbly.  |

|  |
| --- |
| **Lemon-Orange Cake**  |
| 1 lemon cake mix1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs1/2 Cup oil1 Cup water |

2 Teaspoons melted butter
1/2 Cup orange juice
3 Cups powdered sugar

Spray 12” Dutch oven with cooking spray.  Mix cake ingredients in bowl.  Pour into prepared Dutch oven.  Bake with 10 coals on bottom and 14 on top for 30-35 minutes. Check with toothpick.  Allow cake to cool.

Mix glaze ingredients until smooth. Punch holes in top of COOLED cake using the handle of a wooden spoon.  Pour glaze over top.  Let sit 10-15 minutes before serving.

|  |
| --- |
| **Breakfast Scramble (x2.0)** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft. **Drain well before adding the eggs.** Scramble together until firm. Add cheese on top and cook a minute or two longer to melt. Serve with hot sauce or salsa.  |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 1 Box 3.4-oz Vanilla INSTANT pudding mix1 Jar 48-oz spaghetti sauce1 Block 8-oz Cream Cheese2 Cups 8-oz Shredded Cheddar Cheese1 Package 8-oz Taco blend shredded cheese4 Strips bacon2 Lbs Bacon1 Big Bag Tortilla chips2 Lbs Bulk Sausage1/2 Cup cheddar cheese2 Lbs chicken breasts8 Chicken Breasts2 Teaspoons cider vinegar40 Eggs16 Ounces Fresh Mushrooms2 Bunches Green onions3 Green Pepper1 Lb HamburgerHot Sauce6 Italian sausage links1 large green bell pepper1 large red bell pepper1 Jar Large Salsa1 lemon cake mix1/3 Cup mayonnaise6 Medium Onions1 medium tomato2 Teaspoons melted butter | 1/2 Cup oil1 onion1 OnionOptional Hot Sauce1/2 Cup orange juice1 Lb pasta - penne, macaroni, shells or whatever you like4 Cups pizza cheese5 Lbs Potatoes1 Pouch Fajita / Taco Seasoning3 Cups powdered sugar2 Red Pepper1/2 Cup salad croutonsSalsaSalt and pepper to taste4 Cups Shredded Cheddar16 Ounces Shredded Cheddar Cheese2 Lbs Smoked Sausage1 Pint Sour Cream4 Cups spring mix salad greens2 Tablespoons sugar2 Tomatoes8 Tortillas1 Cup water |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items**3x Coffee 2x Milk 2x Orange Juice 1x Warm Apples **Lunch Items**1x Bug Juice1x Salsa and Chipa1x Spanish Rice **Dinner Items**1x Milk**Snack Items**1x Water  |