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| **Skunk Menu** | |
| **Fri. Snack** | Goo Dip, Water |
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| **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 |
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| **Sun. Breakfast (x2)** | Breakfast Scramble, Coffee , Orange Juice , 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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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (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. | |

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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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| **Italian Bake** | |
| 2 Lbs chicken breasts 6 Italian sausage links 1 Jar (48-oz) spaghetti sauce 1 Lb pasta - penne, macaroni, shells or whatever you like | 4 Cups pizza cheese 1 onion 1 large red bell pepper 1 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. | |

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| **Lemon-Orange Cake** | |
| 1 lemon cake mix 1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs 1/2 Cup oil 1 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.

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| **Breakfast Scramble (x2.0)** | |
| 1 Lb Bacon 1 Lb Smoked Sausage, Sliced 1 Green Pepper, Diced 1 Red Pepper, Diced 8 Ounces Fresh Mushrooms, Sliced 2 (Medium) Onions, Diced | 18 Eggs 2 Cups Shredded Cheddar Hot Sauce - Optional Salsa - Optional 1 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)**

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| 1 Box 3.4-oz Vanilla INSTANT pudding mix 1 Jar 48-oz spaghetti sauce 1 Block 8-oz Cream Cheese 2 Cups 8-oz Shredded Cheddar Cheese 1 Package 8-oz Taco blend shredded cheese 4 Strips bacon 2 Lbs Bacon 1 Big Bag Tortilla chips 2 Lbs Bulk Sausage 1/2 Cup cheddar cheese 2 Lbs chicken breasts 8 Chicken Breasts 2 Teaspoons cider vinegar 40 Eggs 16 Ounces Fresh Mushrooms 2 Bunches Green onions 3 Green Pepper 1 Lb Hamburger Hot Sauce 6 Italian sausage links 1 large green bell pepper 1 large red bell pepper 1 Jar Large Salsa 1 lemon cake mix 1/3 Cup mayonnaise 6 Medium Onions 1 medium tomato 2 Teaspoons melted butter | 1/2 Cup oil 1 onion 1 Onion Optional Hot Sauce 1/2 Cup orange juice 1 Lb pasta - penne, macaroni, shells or whatever you like 4 Cups pizza cheese 5 Lbs Potatoes 1 Pouch Fajita / Taco Seasoning 3 Cups powdered sugar 2 Red Pepper 1/2 Cup salad croutons Salsa Salt and pepper to taste 4 Cups Shredded Cheddar 16 Ounces Shredded Cheddar Cheese 2 Lbs Smoked Sausage 1 Pint Sour Cream 4 Cups spring mix salad greens 2 Tablespoons sugar 2 Tomatoes 8 Tortillas 1 Cup water |

**Other Ingredients and Items**

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