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| **Beaver Menu** | |
| **Fri. Snack** | Goo Dip, water |
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| **Sat. Breakfast** | Bacon-Cheese Oven Pancake, oranges , tang |
| **Sat. Lunch** | Cabbage and noodles/kielbasa (Haluski), sour cream and cheddar chips, water |
| **Sat. Dinner** | Swiss, Ham and Noodle Casserole, Lemon-Orange Cake , Milk |
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| **Sun. Breakfast** | Breakfast Burritos , Milk, Leftover fruit |

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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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| **Bacon-Cheese Oven Pancake** | |
| 2 Cups Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup. | |

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| **Cabbage and noodles/kielbasa (Haluski)** | |

1 Bag Egg Noodles, boil water

**protein**

1 Package kielbasa, cut into bite sized pieces

**vegtable**

2 Bags onion, dice into thin noodle like strands  
1 Head cabbage, dice into thin noodle like strands

**dairy**

1 Stick butter, use in cooking  
In large pot boil water. dice cabbage and onions into thin noodle like strands. cut kielbasa into bite sized pieces. add onions, cabbage, and kielbasa into Dutch with 1/2 stick of butter to cook thoroughly. once water boils add egg noodles and cook till aldente. once noodles are aldente and Dutch items are thoroughly cooked add noodles to Dutch. add 1/2 stick of butter and cook till noodles are browned. salt and serve.

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| **Swiss, Ham and Noodle Casserole** | |
| 1/2 Stick Margarine 1 Pint Sour Cream 1 (Large) Onion 16 Ounces Egg Noodles | 1 Green Pepper, Chopped 4 Cups Shredded Swiss Cheese 2 Cans Cream of Mushroom Soup 4 Cups Ham, Cubed |
| Boil noodles in Dutch oven according to package directions. Do not overcook. In lg. Frying pan, sauté onion and green pepper in margarine. Then stir in soup and sour cream. Drain noodles and leave half in the Dutch oven. On top of the noodles, layer 1/2 the Swiss cheese, 1/2 the ham and 1/2 the soup mixture. Repeat. Bake for 45 minutes until cooked through. Let stand for 5 minutes. | |

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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 Burritos** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft 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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| 1 Box 3.4-oz Vanilla INSTANT pudding mix 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 2 Lbs Bacon 1 Big Bag Tortilla chips 2 Cups Bisquick 1 Stick butter 1 Head cabbage 2 Cans Cream of Mushroom Soup 16 Ounces Egg Noodles 1 Bag Egg Noodles 9 Eggs 1 Green Pepper 4 Cups Ham 1 Lb Hamburger 1 Package kielbasa 1 Large Onion 1 Jar Large Salsa 1 lemon cake mix 1/2 Stick Margarine | 2 Teaspoons melted butter 1 1/2 Cups Milk 1/2 Cup oil 2 Bags onion Optional Hot Sauce 1/2 Cup orange juice 3 Cups powdered sugar Shredded Cheddar 7 Cups Shredded Swiss Cheese 1 Jar Small Mild Chunky Salsa Soft Taco Shells 1 Pint Sour Cream 2 Tablespoons Sugar 1/2 Cup Syrup 1 Cup water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Leftover fruit 1x Milk 1x oranges  1x tang  **Lunch Items** 1x sour cream and cheddar chips 1x water  **Dinner Items** 1x Milk  **Snack Items** 1x water |