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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 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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| **Bacon-Cheese Oven Pancake** |
| 2 Cups Bisquick1/2 Cup Syrup2 Cups Shredded Swiss Cheese2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese3 Eggs1 1/2 Cups Milk1 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 Margarine1 Pint Sour Cream1 (Large) Onion16 Ounces Egg Noodles | 1 Green Pepper, Chopped4 Cups Shredded Swiss Cheese2 Cans Cream of Mushroom Soup4 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 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.

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| **Breakfast Burritos**  |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft 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 mix1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese2 Lbs Bacon1 Big Bag Tortilla chips2 Cups Bisquick1 Stick butter1 Head cabbage2 Cans Cream of Mushroom Soup16 Ounces Egg Noodles1 Bag Egg Noodles9 Eggs1 Green Pepper4 Cups Ham1 Lb Hamburger1 Package kielbasa1 Large Onion1 Jar Large Salsa1 lemon cake mix1/2 Stick Margarine | 2 Teaspoons melted butter1 1/2 Cups Milk1/2 Cup oil2 Bags onionOptional Hot Sauce1/2 Cup orange juice3 Cups powdered sugarShredded Cheddar7 Cups Shredded Swiss Cheese1 Jar Small Mild Chunky SalsaSoft Taco Shells1 Pint Sour Cream2 Tablespoons Sugar1/2 Cup Syrup1 Cup water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Leftover fruit1x Milk1x oranges 1x tang**Lunch Items**1x sour cream and cheddar chips1x water**Dinner Items**1x Milk**Snack Items**1x water |