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| **Skunk Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Water, Celery Sticks w/ Peanut Butter or Ranch |
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| **Sat. Breakfast** | Breakfast Scramble, Coffee, Bananas, Grapefruit Juice |
| **Sat. Lunch (x2)** | Cabbage and noodles/kielbasa (Haluski), Garlic Cheese Biscuits, Water |
| **Sat. Dinner (x2)** | Chicken Cordon Bleu Casserole, BLT Salad , Pineapple Upside-down Cake , Milk |
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| **Sun. Breakfast (x2)** | Ham, Egg, and Cheese Breakfast Wraps, Strawberries, Orange Juice, Coffee, Powder Donuts |

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| **BBQ ham sandwiches** | |
| 1 Lb (per 5 people) Chipped Ham 1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through. | |

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| **Breakfast Scramble** | |
| 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. | |

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| **Cabbage and noodles/kielbasa (Haluski) (x2.0)** | |

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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| **Garlic Cheese Biscuits (x2.0)** | |
| 2 Cups Bisquick 2/3 Cup Milk | 1/2 Cup (2-oz) Shredded Cheddar Cheese 1/4 Cup Margarine, Melted 1/4 Tsp Garlic powder |
| Stir Bisquick, milk and cheese to form soft dough.  Beat vigorously 30 strokes.  Drop 10-12 spoonfuls on bottom of Dutch oven.  Bake 20 minutes.  If bottom cooks to fast, remove from coals and finish from top.  Mix margarine and garlic powder.  Brush on warm biscuits before removing from the Dutch oven | |

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| **Chicken Cordon Bleu Casserole (x2.0)** | |
| 4 Cups ((1/2 cup per chicken breast)) Boiling Water 1 Bag (10 oz) Carrot, Shredded 2 Tablespoons Margarine 2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts 5 Slices (1 per Chicken) Ham, cut in half 5 Slices (1 per Chicken) Swiss Cheese, cut in half |
| Place carrots, rice and margarine in Dutch oven.  Stir in boiling water.  Place chicken breasts on top of rice mixture.  Top each breast with a slice of ham.  Bake for an hour or so until all liquid is absorbed and juice from chicken is clear.  Place cheese on each slice and bake a few minutes until cheese is melted. | |

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| **BLT Salad (x2.0)** | |
| 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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| **Pineapple Upside-down Cake (x2.0)** | |
| 1 Package white cake mix - Complete 1 Can pineapple rings 1 Bag (small) pecans 1 Jar (small) maraschino cherries | 1/2 Cup brown sugar foil margarine flour cardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil |
| Line Dutch oven with foil.  Grease and flour well.  Layer the bottom of the oven with pineapple rings.  Save juice.  Use pecans and maraschino cherries to fill in holes.  Sprinkle over pineapple: brown sugar, 2 to 3 tbsp pineapple juice, 4 to 5 pats margarine.  Prepare cake mix.  Use rest of pineapple juice as liquid in mix.  Pour into oven.  Cover and heat oven.  **Use 6 briquettes on bottom and 18 on top**.  Keep briquettes in a **1 to 3 ratio** to keep up heat.  Bake 20-30 minutes.  Let oven cool.  Place foiled cardboard on top of cake and invert oven to remove cake.  Slowly peel off foil from cake.  Serve. | |

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| **Ham, Egg, and Cheese Breakfast Wraps (x2.0)** | |
| 2 Cups Diced Ham 2 (Per Person) Eggs 1 Bunch Green Onions 4 Cups Shredded Cheddar Cheese | 2 (Per Person) Flour Tortillas Hot Sauce 1 Green Pepper |
| Place ham in Dutch oven to warm.  Add sliced green onions and eggs and scramble together.  Meanwhile, steam the tortilla shells until warm and soft.  Spoon the mixture down the middle of a tortilla shell, sprinkle with cheese fold and serve with hot sauce. | |

**Food List (For Recipe Ingredients)**

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| 8 Cups (1/2 cup per chicken breast) Boiling Water 10 Slices 1 per Chicken Ham 10 Slices 1 per Chicken Swiss Cheese 20 1 per Scout Boneless, Skinless Chicken Breasts 2 Bags 10 oz Carrot 1 Cup 2-oz Shredded Cheddar Cheese 4 Packages 6-oz Quick Cooking Wild Rice Mix 8 Strips bacon 1 Lb Bacon 1 Bottle BBQ Sauce 4 Cups Bisquick 1 Cup brown sugar 2 Sticks butter 2 Heads cabbage cardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil 1 Cup cheddar cheese 4 Teaspoons cider vinegar 4 Cups Diced Ham 2 Bags Egg Noodles 18 Eggs flour foil 8 Ounces Fresh Mushrooms 1/2 Tsp Garlic powder 1 Bunch Green onions 2 Bunches Green Onions 1 Green Pepper 2 Green Pepper  5 Hamburger Buns Hot Sauce | 2 Packages kielbasa margarine 4 Tablespoons Margarine 1/2 Cup Margarine 2/3 Cup mayonnaise 2 Medium Onions 2 medium tomato 1 1/3 Cups Milk 4 Bags onion 1 Lb per 5 people Chipped Ham 4 Per Person Eggs 4 Per Person Flour Tortillas 2 Cans pineapple rings 1 Red Pepper 1 Cup salad croutons Salsa Salt and pepper to taste 2 Cups Shredded Cheddar 8 Cups Shredded Cheddar Cheese 2 Jars small maraschino cherries 2 Bags small pecans 1 Lb Smoked Sausage 8 Cups spring mix salad greens 4 Tablespoons sugar 2 Packages white cake mix |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bananas 3x Coffee 1x Grapefruit Juice 2x Orange Juice 2x Powder Donuts 2x Strawberries  **Lunch Items** 2x Water  **Dinner Items** 2x Milk  **Snack Items** 1x Celery Sticks w/ Peanut Butter or Ranch 1x Water |