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| **Beaver Menu** | |
| **Fri. Snack** | Corn on the Cob , water |
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| **Sat. Breakfast** | Breakfast Casserole, strawberries , milk |
| **Sat. Lunch** | BBQ ham sandwiches, tang, BBQ chips |
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| **Sun. Breakfast** | Farmers' Breakfast, leftover milk, apples |

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| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **Breakfast Casserole** | |
| 12 Slices Bread 2 Cups Grated Sharp Cheddar 2 Lbs Bulk Sausage | 12 Eggs 4 Cups Milk 2 Teaspoons Dry Mustard |
| Brown sausage in Dutch oven and remove.  Tear bread into pieces and spread evenly over bottom of oven.  Spoon the sausage over bread, sprinkle cheese over sausage.  Beat together eggs, milk, mustard, salt, and pepper.  Pour over all.  Bake for about 40 minutes until set. | |

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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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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

**Food List (For Recipe Ingredients)**

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| 1 1/2 Lbs Bacon 1 Bottle BBQ Sauce 12 Slices Bread 2 Lbs Bulk Sausage Butter Corn 2 Teaspoons Dry Mustard 36 Eggs Foil\* 2 Cups Grated Sharp Cheddar | 5 Hamburger Buns 1 Medium Onion 5 Cups Milk 1 Lb per 5 people Chipped Ham 2 Cans Potatoes Salt |

**Other Ingredients and Items**

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| **Breakfast Items** 1x apples 1x leftover milk 1x milk 1x strawberries   **Lunch Items** 1x BBQ chips 1x tang  **Snack Items** 1x water |