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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**  |
| CornSalt | ButterFoil\* |
| **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 Bread2 Cups Grated Sharp Cheddar2 Lbs Bulk Sausage | 12 Eggs4 Cups Milk2 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 Ham1 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 Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 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 Bacon1 Bottle BBQ Sauce12 Slices Bread2 Lbs Bulk SausageButterCorn2 Teaspoons Dry Mustard36 EggsFoil\*2 Cups Grated Sharp Cheddar | 5 Hamburger Buns1 Medium Onion5 Cups Milk1 Lb per 5 people Chipped Ham2 Cans PotatoesSalt |

**Other Ingredients and Items**

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| **Breakfast Items**1x apples1x leftover milk1x milk1x strawberries **Lunch Items**1x BBQ chips1x tang**Snack Items**1x water |