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| **Beaver Menu** | |
| **Fri. Snack** | Baked Stuffed Apples, Water |
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| **Sat. Breakfast** | Rib-Sticking Biscuits and Gravy, Milk, Apples |
| **Sat. Lunch** | Dutch Oven Pizza, Chips, Tang |
| **Sat. Dinner** | Dutch-Oven Reuben, Water |
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| **Sun. Breakfast** | Bacon-Cheese Oven Pancake, Milk |

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| **Baked Stuffed Apples** | |
| 8 (large) Apples - 1 apple/ person, Honey Crisp or Granny Smiths 1 Cup Raisins - May substitute dried cranberries 1 Cup Slivered Almonds 1 Tsp Cinnamon | 1 Tsp Nutmeg 3 Cups Water 1 1/2 Cups Orange Juice Concentrate, Thawed 6 Tablespoons Honey |
| 1. Wash and core apples leaving the bottom of the core. 2. Mix raisins, almonds, cinnamon, and nutmeg in a bowl. 3. Stuff each apple with the mixture. 4. Add water, Orange juice concentrate and honey to the bowl. Mix well. 5. Place apples in the dutch oven. Slowly pour the orange juice/honey mixture over the apples. 6. Cover and bake until apples are tender (40-50 minutes). | |

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| **Rib-Sticking Biscuits and Gravy** | |
| 1 Cup Flour 2 Teaspoons Salt 3/4 Tsp Black Pepper 1/4 Tsp cayenne pepper, ground | 1/4 Tsp Nutmeg, ground 2 Lbs breakfast sausage, bulk 1/2 (Gal) Milk 2 Containers (7.5 oz) regular-size Pillsbury biscuits - Regular size |
| 1. Light and heat 25 briquettes. 2. Add flour, salt, ground peppers and nutmeg together in a ziplock bag. Seal bag and shake well. 3. Preheat Dutch oven over 15 coals. 4. Add sausage to oven and break into small chunks with a spatula. Cook thoroughly, but not until crispy. 5. Evenly sprinkle flour mixture from ziplock bag over sausage and stir. 6. Allow flour to cook for about 30 seconds to saturate in sausage grease and coat the pieces, making a roux. 7. Pour milk into oven and stir. 8. Place lid on oven and add remaining 10 coals on top. 9. Occasionally remove lid to stir. Once gravy has reached a boil and thickened to desired consistency, remove oven from coals to prevent gravy from burning. 10. Open tubes of biscuits and evenly distribute over gravy, completely covering the top surface. The thickness of the gravy will support the biscuits. Do not submerge the biscuits! Otherwise, they won’t brown. 11. Replace lid on oven and set 17 coals on lid and 8 coals underneath. Refresh coals if necessary. 12. Bake for about 15 minutes, checking biscuits after 5 minutes and rotating lid a quarter-turn. 13. Serve once biscuits are golden brown. Use a large spoon to pull out a biscuit then ladle gravy over the top. | |

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| **Dutch Oven Pizza** | |
| 1 Frozen Uncooked Pizza dough - (Dry pizza crust may be used too) 1 Cup Grated Mozzarella 1 Package Pre-sliced Pepperoni - (1 pkg will cover 2 pizzas) 1/2 Lb Bulk Italian Sausage, Cooked - (1 lb pkg will cover 2 pizzas) | 1 Jar Pizza Sauce - (1 jar will cover 2 pizzas) 1/2 Medium Onion 1/2 Green Pepper, Chopped Mushrooms or Other Toppings - Optional |
| Make crust per package directions.  Grease Dutch oven with oil or grease.  Pour and spread sauce evenly over dough, leaving edges clear.  Sprinkle cheese onto sauce.  Add toppings as desired.   Bake 25-45 minutes, checking every 10-15.  Cook until outside crust is brown and cheese is bubbling in the center. (recommend 6 charcoals on bottom and 18 to 20 on top of dutch oven) | |

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| **Dutch-Oven Reuben** | |
| 2 Lbs Deli Sliced Corned Beef, Cut in Strips 1 Can (16 oz) sauerkraut - drained and rinsed | 2 Cups shredded Swiss cheese Cup (3/4) Thousand Island salad dressing 8 Slices Thickly sliced rye bread, cubed |
| 1. Light and heat 25 briquettes. 2. Coat the inside of a 12-inch Dutch Oven with cooking spray. 3. In the oven, evenly layer half of all ingredients in the following order: corned beef, sauerkraut, cheese, dressing and bread cubes. 4. Repeat Step 3 with the remaining ingredients. Cover oven with lid. 5. Place 17 coals on lid and eight coals underneath the oven. 6. Bake for 35 minutes. | |

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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. | |

**Food List (For Recipe Ingredients)**

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| 1 Can 16 oz sauerkraut Cup 3/4 Thousand Island salad dressing 2 Containers 7.5 oz regular-size Pillsbury biscuits 1 Lb Bacon 2 Cups Bisquick 3/4 Tsp Black Pepper 2 Lbs breakfast sausage 1/2 Lb Bulk Italian Sausage 1/4 Tsp cayenne pepper 1 Tsp Cinnamon 2 Lbs Deli Sliced Corned Beef 3 Eggs 1 Cup Flour 1 Frozen Uncooked Pizza dough 1/2 Gal Milk 1 Cup Grated Mozzarella 1/2 Green Pepper 6 Tablespoons Honey 8 large Apples 1/2 Medium Onion | 1 1/2 Cups Milk Mushrooms or Other Toppings 1 1/4 Teaspoons Nutmeg 1 1/2 Cups Orange Juice Concentrate 1 Jar Pizza Sauce 1 Package Pre-sliced Pepperoni 1 Cup Raisins 2 Teaspoons Salt 2 Cups shredded Swiss cheese 3 Cups Shredded Swiss Cheese 1 Cup Slivered Almonds 2 Tablespoons Sugar 1/2 Cup Syrup 8 Slices Thickly sliced rye bread 3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples  2x Milk  **Lunch Items** 1x Chips 1x Tang  **Dinner Items** 1x Water  **Snack Items** 1x Water |