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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 Smiths1 Cup Raisins - May substitute dried cranberries1 Cup Slivered Almonds1 Tsp Cinnamon | 1 Tsp Nutmeg3 Cups Water1 1/2 Cups Orange Juice Concentrate, Thawed6 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 Flour2 Teaspoons Salt3/4 Tsp Black Pepper1/4 Tsp cayenne pepper, ground | 1/4 Tsp Nutmeg, ground2 Lbs breakfast sausage, bulk1/2 (Gal) Milk2 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 Mozzarella1 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 Onion1/2 Green Pepper, ChoppedMushrooms 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 Strips1 Can (16 oz) sauerkraut - drained and rinsed | 2 Cups shredded Swiss cheeseCup (3/4) Thousand Island salad dressing8 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 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.  |

**Food List (For Recipe Ingredients)**

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| 1 Can 16 oz sauerkrautCup 3/4 Thousand Island salad dressing2 Containers 7.5 oz regular-size Pillsbury biscuits1 Lb Bacon2 Cups Bisquick3/4 Tsp Black Pepper2 Lbs breakfast sausage1/2 Lb Bulk Italian Sausage1/4 Tsp cayenne pepper1 Tsp Cinnamon2 Lbs Deli Sliced Corned Beef3 Eggs1 Cup Flour1 Frozen Uncooked Pizza dough1/2 Gal Milk1 Cup Grated Mozzarella1/2 Green Pepper6 Tablespoons Honey8 large Apples1/2 Medium Onion | 1 1/2 Cups MilkMushrooms or Other Toppings1 1/4 Teaspoons Nutmeg1 1/2 Cups Orange Juice Concentrate1 Jar Pizza Sauce1 Package Pre-sliced Pepperoni1 Cup Raisins2 Teaspoons Salt2 Cups shredded Swiss cheese3 Cups Shredded Swiss Cheese1 Cup Slivered Almonds2 Tablespoons Sugar1/2 Cup Syrup8 Slices Thickly sliced rye bread3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples 2x Milk**Lunch Items**1x Chips1x Tang**Dinner Items**1x Water**Snack Items**1x Water |