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| **Skunk Menu** | |
| **Fri. Snack (x2)** | Baked Stuffed Apples, Water |
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| **Sat. Breakfast (x2)** | Rib-Sticking Biscuits and Gravy, Coffee , Grapefruit Wedges |
| **Sat. Lunch (x2)** | Dutch-Oven Reuben, Honey-Enhanced Rice Pudding , Dill Pickles , Potatoe Chips , Water/Tea/Hot Chocolate |
| **Sat. Dinner (x2)** | Katahdin Surprise, Pecan Bread Pudding, Zippy Broccoli , Milk or Hot Chocolate |
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| **Sun. Breakfast (x2)** | Sausage, Egg, and Cheese Muffins, Orange Juice , Coffee |

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| **Baked Stuffed Apples (x2.0)** | |
| 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 (x2.0)** | |
| 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 Reuben (x2.0)** | |
| 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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| **Honey-Enhanced Rice Pudding (x2.0)** | |
| 2 Cups cooked rice 3 Cups milk | 3/4 Cup honey 3 Eggs 1 Cup chopped raisins |
| Mix rice, milk, and honey.  Slightly beat eggs and add to mixture.  Stir in the chopped raisins.  Bake for about 1 hour. | |

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| **Katahdin Surprise (x2.0)** | |
| 2 Lbs boneless pork , Bite Sized - (can substitute stew beef, chicken, or firm tofu) 2 Packages (1.25 oz) taco seasoning mix 2 Tablespoons vegetable Oil 1 Jar (8 oz) Salsa 1 Jar (10 oz) apricot all-fruit preserves 1 Can (28 oz) crushed tomatoes | 1 Can (15 oz) kidney beans - drained and rinsed 1 Can (11 oz) corn 2 Lbs shredded Mexican blend cheese 2 Packages (8.5 oz) Jiffy corn bread mix 2 Eggs Cup (2/3) milk |
| 1. Light and heat 15 briquettes. 2. Place meat into a one-gallon sealable bag along with taco seasoning. Seal bag and shake well, making sure to thoroughly coat pieces with seasoning. 3. Pour vegetable oil into 12-inch Dutch oven and place over 15 briquettes. Fry coated pieces of meat until brown. 4. Add salsa, apricot preserves, crushed tomatoes, kidney beans and corn to Dutch oven. 5. Cover oven and simmer until thoroughly cooked, about 30 minutes. 6. Add cheese to oven and stir well. 7. In a second one-gallon sealable bag, add cornbread mix, eggs and milk. Seal bag and knead contents until all large clumps disappear. 8. Light and heat 25 fresh briquettes. 9. Cut a corner from bottom of ziplock bag and squeeze cornbread mix evenly over top of the bubbling mixture in Dutch oven. Do not stir batter! Cover oven. 10. Place eight coals underneath the oven and 17 of coals on the lid. 11. Bake for about 20 minutes or until top of cornbread is lightly browned and an inserted toothpick comes out clean. | |

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| **Pecan Bread Pudding (x2.0)** | |
| 1 Loaf Day old French Bread 16 oz, cubes 3 1/2 Cups Whole Milk 4 Eggs 1 Cup Granulated Sugar | 1 Tbsp Vanilla 1/8 Tsp (1/8 tsp) Salt 1/2 Cup Softened Butter 1 1/2 Cups Packed Brown Sugar 1 Cup Chopped Pecans |
| 1. Cube bread then place in a large bowl. (Bread may be cubed before coming to camp and placed in a bag to help dry them a bit more before using)  2. In another bowl, beat eggs, milk, sugar, salt, and vanilla. Pour over the bread and allow to sit 5 to 10 minutes  3. In another small bowl, combine with a fork, softened butter, brown sugar, and pecans. This mixture will have the consistency of wet sand.  4. Pour half of the bread mixture into a Dutch oven  5. Top with half of the pecan mixture.  6. Spoon remaining bread mixture over and top with remaining pecan mixture. Press down into pan slightly. Pan will be really full.  7. Top with remaining pecan mixture.  8. Bake at 350 degrees F 45 to 55 min. The center will be slightly jiggly but will set when cool.  9. Allow to cool 20 to 30 minutes before serving so that the slices will hold together. | |

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| **Zippy Broccoli (x2.0)** | |
| 7 Cups fresh/frozen broccoli florets 1/4 Cup water 2 Tablespoons olive oil 1 Tbsp lemon juice | 2 garlic cloves, minced 1 Tsp salt 1 Tsp hot pepper sauce |
| Place broccoli and water in a pot and cook until crisp-tender. Meanwhile, combine remaining ingredients. Drain broccoli. Drizzle with lemon juice mixture; toss to coat. | |

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| **Sausage, Egg, and Cheese Muffins (x2.0)** | |
| 2 (per Person) Sausage Patties 2 (per Person) English Muffins | 2 (per Person) Eggs 2 (per Person) Salt & Pepper 2 (per Person) Cheese Slices |
| Cook sausage patties on one part of the griddle.  Toast English muffins on another part.  Spray egg ring and spot where you will cook eggs with cooking spray.  Crack one egg into ring and tap yolk with spatula to break.  Lightly salt and pepper.  As soon as egg is set,   carefully remove ring and start another.  Eggs will be the slow part of this.  Assemble sandwich with muffin, sausage, slice of cheese and egg. | |

**Food List (For Recipe Ingredients)**

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| 4 Packages 1.25 oz taco seasoning mix 1/4 Tsp 1/8 tsp Salt 2 Jars 10 oz apricot all-fruit preserves 2 Cans 11 oz corn 2 Cans 15 oz kidney beans 2 Cans 16 oz sauerkraut Cup 2/3 milk 2 Cans 28 oz crushed tomatoes Cup 3/4 Thousand Island salad dressing 4 Containers 7.5 oz regular-size Pillsbury biscuits 2 Jars 8 oz Salsa 4 Packages 8.5 oz Jiffy corn bread mix 1 1/2 Teaspoons Black Pepper 4 Lbs boneless pork  4 Lbs breakfast sausage 1/2 Tsp cayenne pepper 2 Cups Chopped Pecans 2 Cups chopped raisins 2 Teaspoons Cinnamon 4 Cups cooked rice 2 Loaves Day old French Bread 16 oz 4 Lbs Deli Sliced Corned Beef 18 Eggs 2 Cups Flour 14 Cups fresh/frozen broccoli florets 1 Gal Milk 4 garlic cloves 2 Cups Granulated Sugar 1 1/2 Cups honey 12 Tablespoons Honey | 2 Teaspoons hot pepper sauce 16 large Apples 2 Tablespoons lemon juice 6 Cups milk 2 1/2 Teaspoons Nutmeg 4 Tablespoons olive oil 3 Cups Orange Juice Concentrate 3 Cups Packed Brown Sugar 4 per Person Cheese Slices 4 per Person Eggs 4 per Person English Muffins 4 per Person Salt & Pepper 4 per Person Sausage Patties 2 Cups Raisins 2 Teaspoons salt 4 Teaspoons Salt 4 Lbs shredded Mexican blend cheese 4 Cups shredded Swiss cheese 2 Cups Slivered Almonds 1 Cup Softened Butter 16 Slices Thickly sliced rye bread 2 Tablespoons Vanilla 4 Tablespoons vegetable Oil 1/2 Cup water 6 Cups Water 7 Cups Whole Milk |

**Other Ingredients and Items**

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| **Breakfast Items** 4x Coffee  2x Grapefruit Wedges  2x Orange Juice   **Lunch Items** 2x Dill Pickles  2x Potatoe Chips  2x Water/Tea/Hot Chocolate   **Dinner Items** 2x Milk or Hot Chocolate   **Snack Items** 2x Water |