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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 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 (x2.0)** |
| 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 Reuben (x2.0)** |
| 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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| **Honey-Enhanced Rice Pudding (x2.0)** |
| 2 Cups cooked rice3 Cups milk | 3/4 Cup honey3 Eggs1 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 mix2 Tablespoons vegetable Oil1 Jar (8 oz) Salsa1 Jar (10 oz) apricot all-fruit preserves1 Can (28 oz) crushed tomatoes | 1 Can (15 oz) kidney beans - drained and rinsed1 Can (11 oz) corn2 Lbs shredded Mexican blend cheese2 Packages (8.5 oz) Jiffy corn bread mix2 EggsCup (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, cubes3 1/2 Cups Whole Milk4 Eggs1 Cup Granulated Sugar | 1 Tbsp Vanilla1/8 Tsp (1/8 tsp) Salt1/2 Cup Softened Butter1 1/2 Cups Packed Brown Sugar1 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 minutes3. 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 oven5. 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 florets1/4 Cup water2 Tablespoons olive oil1 Tbsp lemon juice | 2 garlic cloves, minced1 Tsp salt1 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 Patties2 (per Person) English Muffins | 2 (per Person) Eggs2 (per Person) Salt & Pepper2 (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 mix1/4 Tsp 1/8 tsp Salt2 Jars 10 oz apricot all-fruit preserves2 Cans 11 oz corn2 Cans 15 oz kidney beans2 Cans 16 oz sauerkrautCup 2/3 milk2 Cans 28 oz crushed tomatoesCup 3/4 Thousand Island salad dressing4 Containers 7.5 oz regular-size Pillsbury biscuits2 Jars 8 oz Salsa4 Packages 8.5 oz Jiffy corn bread mix1 1/2 Teaspoons Black Pepper4 Lbs boneless pork 4 Lbs breakfast sausage1/2 Tsp cayenne pepper2 Cups Chopped Pecans2 Cups chopped raisins2 Teaspoons Cinnamon4 Cups cooked rice2 Loaves Day old French Bread 16 oz4 Lbs Deli Sliced Corned Beef18 Eggs2 Cups Flour14 Cups fresh/frozen broccoli florets1 Gal Milk4 garlic cloves2 Cups Granulated Sugar1 1/2 Cups honey12 Tablespoons Honey | 2 Teaspoons hot pepper sauce16 large Apples2 Tablespoons lemon juice6 Cups milk2 1/2 Teaspoons Nutmeg4 Tablespoons olive oil3 Cups Orange Juice Concentrate3 Cups Packed Brown Sugar4 per Person Cheese Slices4 per Person Eggs4 per Person English Muffins4 per Person Salt & Pepper4 per Person Sausage Patties2 Cups Raisins2 Teaspoons salt4 Teaspoons Salt4 Lbs shredded Mexican blend cheese4 Cups shredded Swiss cheese2 Cups Slivered Almonds1 Cup Softened Butter16 Slices Thickly sliced rye bread2 Tablespoons Vanilla4 Tablespoons vegetable Oil1/2 Cup water6 Cups Water7 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  |