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| **Beaver Menu** |
| **Fri. Snack**  | Santa Fe Soup, water  |
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| **Sat. Breakfast**  | Harvest Coffee Cake, milk, bananas , scrambled eggs  |
| **Sat. Lunch**  | BBQ ham sandwiches, chips, water  |
| **Sat. Dinner**  | Katahdin Surprise, Dutch Oven S'mores, kool-aid  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps, leftover milk, apples  |

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| **Santa Fe Soup** |
| 2 Lbs Turkey, Ground1 Tbsp Vegetable Oil1 (medium) Onion, diced2 Packages Ranch Dressing Mix2 Packages Taco Seasoning Mix2 Cups Water | 1 Can (16 oz) Kidney Beans1 Can (16 oz) Pinto Beans1 Can (16 oz) Black Beans1 Bag White Corn , Frozen1 Can Diced Tomatoes, diced |
| 1. Brown turkey in dutch oven with the vegetable oil. Add onions and cook for 5 minutes.2. Add Ranch Dressing mix and taco seasoning mix. Add water. Mix3. Add Beans, corn and tomatoes.4. Simmer until done(you may consider adding tortilla chips and a dollop of sour cream to each bowl when served.) |

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| **Harvest Coffee Cake** |

2 Cups flour
1 Tsp Baking Soda
1 Tsp Ground Cinnamin
1 1/2 Cups packed brown sugar
1/2 Tsp Salt
2 (large) Eggs
1 Tsp vanilla extract
1 Stick Butter, Softened
1 Cup Sour Cream
2 Apples, peeled, cored and thinly sliced

**Topping**

1/2 Cup packed brown sugar
1/2 Cup Flour
1/2 Tsp Ground Cinnamin
1/2 Stick Butter, Softened

1.     Light and heat 25 briquettes.

2.     To prepare batter, mix all dry cake ingredients in a large bowl.

3.     Add eggs, vanilla extract, 1/2 cup butter and sour cream to the bowl. Stir well.

4.     Fold sliced apples into batter.

5.     Line a 12-inch  Dutch oven with parchment paper and then pour cake batter into oven.

6.     Place all topping ingredients in a second bowl and mix together with a pair of forks.

7.     Sprinkle topping over cake batter.

8.     Set eight coals underneath the oven and 17 coals on lid.

9.     Bake for 45 minutes, rotating oven and lid a quarter-turn in opposite directions every 15 minutes or so until a toothpick or knife inserted in the center of cake comes out clean.

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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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| **Katahdin Surprise** |
| 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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| **Dutch Oven S'mores** |
| 1 Package (14.5-oz) whole graham crackers, crushed1/2 Cup butter, melted1 Can (14-oz) sweetened condensed milk2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips2 Cups miniature marshmallows18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows. Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted. Remove lid and let cool before serving.  |

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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* |

**Food List (For Recipe Ingredients)**

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| 2 Packages 1.25 oz taco seasoning mix1 Jar 10 oz apricot all-fruit preserves1 Can 11 oz corn2 Cups 12-oz Chocolate chips1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk1 Can 15 oz kidney beans1 Can 16 oz Black Beans1 Can 16 oz Kidney Beans1 Can 16 oz Pinto BeansCup 2/3 milk1 Can 28 oz crushed tomatoes1 Jar 8 oz Salsa2 Packages 8.5 oz Jiffy corn bread mix2 Apples2 Lbs Bacon1 Tsp Baking Soda1 Bottle BBQ Sauce2 Lbs boneless pork 1/2 Cup butter1 1/2 Sticks Butter1 Cup Butterscotch chips18 charcoal briquettes1 Can Diced Tomatoes2 Eggs2 Cups flour1/2 Cup Flour | 1 1/2 Teaspoons Ground Cinnamin5 Hamburger Buns2 large Eggs1 medium Onion2 Cups miniature marshmallows1 Onion2 Cups packed brown sugar1 Lb per 5 people Chipped Ham2 Per Person Eggs2 Packages Ranch Dressing Mix1/2 Tsp SaltSalt & PepperShredded Cheese2 Lbs shredded Mexican blend cheese1 Cup Sour Cream2 Packages Taco Seasoning MixTortilla Shells2 Lbs Turkey1 Tsp vanilla extract2 Tablespoons vegetable Oil1 Tbsp Vegetable Oil2 Cups Water1 Bag White Corn  |

**Other Ingredients and Items**

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| **Breakfast Items**1x apples1x bananas 1x leftover milk1x milk1x scrambled eggs**Lunch Items**1x chips1x water**Dinner Items**1x kool-aid**Snack Items**1x water |