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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, Ground 1 Tbsp Vegetable Oil 1 (medium) Onion, diced 2 Packages Ranch Dressing Mix 2 Packages Taco Seasoning Mix 2 Cups Water | 1 Can (16 oz) Kidney Beans 1 Can (16 oz) Pinto Beans 1 Can (16 oz) Black Beans 1 Bag White Corn , Frozen 1 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. Mix 3. 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 Ham 1 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 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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| **Dutch Oven S'mores** | |
| 1 Package (14.5-oz) whole graham crackers, crushed 1/2 Cup butter, melted 1 Can (14-oz) sweetened condensed milk 2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips 2 Cups miniature marshmallows 18 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 Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla 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 mix 1 Jar 10 oz apricot all-fruit preserves 1 Can 11 oz corn 2 Cups 12-oz Chocolate chips 1 Package 14.5-oz whole graham crackers 1 Can 14-oz sweetened condensed milk 1 Can 15 oz kidney beans 1 Can 16 oz Black Beans 1 Can 16 oz Kidney Beans 1 Can 16 oz Pinto Beans Cup 2/3 milk 1 Can 28 oz crushed tomatoes 1 Jar 8 oz Salsa 2 Packages 8.5 oz Jiffy corn bread mix 2 Apples 2 Lbs Bacon 1 Tsp Baking Soda 1 Bottle BBQ Sauce 2 Lbs boneless pork  1/2 Cup butter 1 1/2 Sticks Butter 1 Cup Butterscotch chips 18 charcoal briquettes 1 Can Diced Tomatoes 2 Eggs 2 Cups flour 1/2 Cup Flour | 1 1/2 Teaspoons Ground Cinnamin 5 Hamburger Buns 2 large Eggs 1 medium Onion 2 Cups miniature marshmallows 1 Onion 2 Cups packed brown sugar 1 Lb per 5 people Chipped Ham 2 Per Person Eggs 2 Packages Ranch Dressing Mix 1/2 Tsp Salt Salt & Pepper Shredded Cheese 2 Lbs shredded Mexican blend cheese 1 Cup Sour Cream 2 Packages Taco Seasoning Mix Tortilla Shells 2 Lbs Turkey 1 Tsp vanilla extract 2 Tablespoons vegetable Oil 1 Tbsp Vegetable Oil 2 Cups Water 1 Bag White Corn |

**Other Ingredients and Items**

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| **Breakfast Items** 1x apples 1x bananas  1x leftover milk 1x milk 1x scrambled eggs  **Lunch Items** 1x chips 1x water  **Dinner Items** 1x kool-aid  **Snack Items** 1x water |