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| **Skunk Menu** | |
| **Fri. Snack (x2)** | Complete English Muffin Pizzas , Water, Potato chips |
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| **Sat. Breakfast (x2)** | Apple-Sausage French Toast , Coffee , Orange juice , Bananas |
| **Sat. Lunch (x2)** | Grilled Sausage Sandwiches, Lemon Aid, Doritos |
| **Sat. Dinner** | BBQ Country Ribs, Green Beans with Bacon, Cheesy Dutch Oven Potatoes, Apple Blueberry Crisp, Milk |
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| **Sun. Breakfast (x2)** | Ham, Egg, and Cheese Breakfast Wraps, Coffee , Strawberries , Powder donuts |

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| **Complete English Muffin Pizzas (x2.0)** | |
| Split English Muffins, lightly heat in Dutch. Add pizza sauce, with 4 slices of pepperoni. Add a handful of cheese heat equals top and bottom. Approximately 5 minutes | |

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| **Apple-Sausage French Toast (x2.0)** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

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| **Grilled Sausage Sandwiches (x2.0)** | |
| Slice meat lengthwise and place face-down on charcoal grill. Meanwhile sauté peppers and onions in a small frying pan or Dutch oven over your stove with just a little bit of oil. | |

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| **BBQ Country Ribs** | |
| 2 Per Person Ribs | 1 Bottle BBQ Sauce |
| Arrange ribs in single layer in Dutch oven or baking pan.  Cook at 225 degrees for 4 hours.  Remove from heat and coat with sauce. | |

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| **Green Beans with Bacon** | |
| Bacon Onion | Green Beans Vinegar |
| Dice and fry the bacon in small Dutch oven.  When bacon is nearly done, add diced onions and sauté briefly.  Drain off grease.  Heat beans separately.  Mix with bacon – onion mixture and sprinkle with vinegar.  Toss gently to mix. | |

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| **Cheesy Dutch Oven Potatoes** | |
| 5 Lbs potatoes 1 (medium) onion 1 Package pepperoni 1 Tsp salt | 1 green pepper 1/2 Cup butter 8 Ounces shredded cheddar cheese 1 Tsp pepper |
| Chop the potatoes into medium size pieces. Cut the green pepper and onion into small pieces. Add potatoes, green peppers, onion, pepperoni, butter, salt, and pepper into the Dutch oven. Cook until the potatoes are cooked all the way through. Once potatoes are done, spread the cheese on the top of the potatoes. Put the lid on until the cheese is melted. | |

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| **Apple Blueberry Crisp** | |
| 4 Cups tart apples, sliced peeled 2 Cups blueberries 1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate 2 Tablespoons Flour 1 Tsp cinnamon |

1 Cup old fashioned oats  
1/2 Cup packed brown sugar  
2 Tablespoons flour  
1/2 Tsp ground cinnamon  
1/3 Cup cold butter, cubed  
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

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| **Ham, Egg, and Cheese Breakfast Wraps (x2.0)** | |
| 2 Cups Diced Ham 2 (Per Person) Eggs 1 Bunch Green Onions 4 Cups Shredded Cheddar Cheese | 2 (Per Person) Flour Tortillas Hot Sauce 1 Green Pepper |
| Place ham in Dutch oven to warm.  Add sliced green onions and eggs and scramble together.  Meanwhile, steam the tortilla shells until warm and soft.  Spoon the mixture down the middle of a tortilla shell, sprinkle with cheese fold and serve with hot sauce. | |

**Food List (For Recipe Ingredients)**

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| 8 Apples Bacon 1 Bottle BBQ Sauce 2 Cups blueberries 2 Lbs Bulk Pork Sausage 1/2 Cup butter 1 Tsp cinnamon 1/3 Cup cold butter 4 Cups Diced Ham 24 Eggs 2 Tablespoons flour 2 Tablespoons Flour Green Beans 2 Bunches Green Onions 1 green pepper 2 Green Pepper  1/2 Tsp ground cinnamon Hot Sauce 1 Cup Maple Syrup 1 medium onion 6 Cups Milk | 1 Tsp Nutmeg 1 Cup old fashioned oats Onion 1/4 Cup orange juice concentrate 3/4 Cup packed brown sugar 1 Tsp pepper 1 Package pepperoni 4 Per Person Eggs 4 Per Person Flour Tortillas 5 Lbs potatoes 2 Per Person Ribs 1 Tsp salt 8 Ounces shredded cheddar cheese 8 Cups Shredded Cheddar Cheese 4 Cups tart apples 48 Slices Thick French Bread Vinegar |

**Recipes without Ingredients**  
Grilled Sausage Sandwiches  
Complete English Muffin Pizzas   
  
**Other Ingredients and Items**

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| **Breakfast Items** 2x Bananas  4x Coffee  2x Orange juice  2x Powder donuts 2x Strawberries   **Lunch Items** 2x Doritos 2x Lemon Aid  **Dinner Items** 1x Milk   **Snack Items** 2x Potato chips  2x Water |