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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 Sausage4 Apples12 Eggs3 Cups Milk | 1/2 Cup Maple Syrup1/2 Tsp Nutmeg24 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** |
| BaconOnion | Green BeansVinegar |
| 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 potatoes1 (medium) onion1 Package pepperoni1 Tsp salt | 1 green pepper1/2 Cup butter8 Ounces shredded cheddar cheese1 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 peeled2 Cups blueberries1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate2 Tablespoons Flour1 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 Ham2 (Per Person) Eggs1 Bunch Green Onions4 Cups Shredded Cheddar Cheese | 2 (Per Person) Flour TortillasHot Sauce1 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 ApplesBacon1 Bottle BBQ Sauce2 Cups blueberries2 Lbs Bulk Pork Sausage1/2 Cup butter1 Tsp cinnamon1/3 Cup cold butter4 Cups Diced Ham24 Eggs2 Tablespoons flour2 Tablespoons FlourGreen Beans2 Bunches Green Onions1 green pepper2 Green Pepper 1/2 Tsp ground cinnamonHot Sauce1 Cup Maple Syrup1 medium onion6 Cups Milk | 1 Tsp Nutmeg1 Cup old fashioned oatsOnion1/4 Cup orange juice concentrate3/4 Cup packed brown sugar1 Tsp pepper1 Package pepperoni4 Per Person Eggs4 Per Person Flour Tortillas5 Lbs potatoes2 Per Person Ribs1 Tsp salt8 Ounces shredded cheddar cheese8 Cups Shredded Cheddar Cheese4 Cups tart apples48 Slices Thick French BreadVinegar |

**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 donuts2x Strawberries **Lunch Items**2x Doritos2x Lemon Aid**Dinner Items**1x Milk **Snack Items**2x Potato chips 2x Water |