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| **Beaver Menu** | |
| **Sun. Snack** | Goo Dip, water |
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| **Mon. Breakfast** | Cheesy Sausage Potatoes, milk, peaches |
| **Mon. Lunch** | Cabbage and noodles/kielbasa (Haluski), Arnold palmer, funyins |
| **Mon. Dinner** | Country Sausage Macaroni and Cheese, Pecan Bread Pudding, leftover Arnold palmer |
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| **Tue. Breakfast** | Mountain Man Breakfast , plums, leftover milk |

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| **Goo Dip** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (Big Bag) Tortilla chips (Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch.   Vegetarian option:  Use separate dutch and leave out hamburger. | |

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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese. | |

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| **Cabbage and noodles/kielbasa (Haluski)** | |

1 Bag Egg Noodles, boil water

**protein**

1 Package kielbasa, cut into bite sized pieces

**vegtable**

2 Bags onion, dice into thin noodle like strands  
1 Head cabbage, dice into thin noodle like strands

**dairy**

1 Stick butter, use in cooking  
In large pot boil water. dice cabbage and onions into thin noodle like strands. cut kielbasa into bite sized pieces. add onions, cabbage, and kielbasa into Dutch with 1/2 stick of butter to cook thoroughly. once water boils add egg noodles and cook till aldente. once noodles are aldente and Dutch items are thoroughly cooked add noodles to Dutch. add 1/2 stick of butter and cook till noodles are browned. salt and serve.

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| **Country Sausage Macaroni and Cheese** | |
| 1 Lb Bulk Sausage 1 Can Sliced Mushrooms 1 1/2 Cups Milk 3 Green Onions, Sliced 12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred 1/2 Cup Mustard 12 Ounces Elbow Macaroni 1 Can Diced Tomatoes 2 Teaspoons Parmesan Cheese |
| Cook Sausage in Dutch oven, drain. Cook macaroni per package directions.  Drain. Combine milk, cheese, mustard. Cook and stir in small pot until mixture is smooth. Mix with sausage, tomatoes, onions, mushrooms, pepper and cooked macaroni in Dutch oven. Mix well and bake for 15-20 minutes. Stir will and sprinkle with Parmesan cheese. Bake 5 minutes more. Let stand for 10 minutes before serving. | |

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| **Pecan Bread Pudding** | |
| 1 Loaf Day old French Bread 16 oz, cubes 3 1/2 Cups Whole Milk 4 Eggs 1 Cup Granulated Sugar | 1 Tbsp Vanilla 1/8 Tsp (1/8 tsp) Salt 1/2 Cup Softened Butter 1 1/2 Cups Packed Brown Sugar 1 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 minutes  3. 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 oven  5. 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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| **Mountain Man Breakfast** | |
| 1/2 Lb Bacon 1 (Medium) Onion 1 Bag (32-ox) Hash Browns | 12 Eggs 16 (24-oz) Grated Cheddar 1 Jar (8-oz) Mild Salsa |
| Preheat oven over bottom briquettes.    Cut bacon into small pieces and brown.  Add chopped onion and cook until clear.  Remove from oven.  Fry potatoes in oven until golden brown. Stir bacon and onions back in.  Beat eggs and pour into oven.  Cover and cook until almost solid.  Sprinkle top with cheese.  Continue cooking til eggs set & cheese melts.  Just before serving, cover top with salsa. | |

**Food List (For Recipe Ingredients)**

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| 1/8 Tsp 1/8 tsp Salt 16 24-oz Grated Cheddar 1 Bag 32-ox Hash Browns 1 Block 8-oz Cream Cheese 1 Jar 8-oz Mild Salsa 1 Package 8-oz Taco blend shredded cheese 1/2 Lb Bacon 1 Big Bag Tortilla chips 3 Lbs Bulk Sausage 1 Stick butter 1 Head cabbage 1 Cup Chopped Pecans 1 Loaf Day old French Bread 16 oz 1 Can Diced Tomatoes 1 Bag Egg Noodles 16 Eggs 12 Ounces Elbow Macaroni 1 Cup Granulated Sugar 3 Green Onions 1 Lb Hamburger | 1 Package kielbasa 1 Jar Large Salsa 1 Medium Onion 2 Medium Onions 1 1/2 Cups Milk 1/2 Cup Mustard 2 Bags onion Optional Hot Sauce 1 1/2 Cups Packed Brown Sugar 2 Teaspoons Parmesan Cheese 5 Lbs Potatoes 28 Ounces Shredded Cheddar Cheese 1 Can Sliced Mushrooms 1/2 Cup Softened Butter Sprinkle of Pepper, Cayenne Preferred 1 Tbsp Vanilla 3 1/2 Cups Whole Milk |

**Other Ingredients and Items**

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| **Breakfast Items** 1x leftover milk 1x milk 1x peaches 1x plums  **Lunch Items** 1x Arnold palmer 1x funyins  **Dinner Items** 1x leftover Arnold palmer  **Snack Items** 1x water |