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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 Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (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 Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 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 Sausage1 Can Sliced Mushrooms1 1/2 Cups Milk3 Green Onions, Sliced12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred1/2 Cup Mustard12 Ounces Elbow Macaroni1 Can Diced Tomatoes2 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, cubes3 1/2 Cups Whole Milk4 Eggs1 Cup Granulated Sugar | 1 Tbsp Vanilla1/8 Tsp (1/8 tsp) Salt1/2 Cup Softened Butter1 1/2 Cups Packed Brown Sugar1 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 minutes3. 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 oven5. 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 Bacon1 (Medium) Onion1 Bag (32-ox) Hash Browns | 12 Eggs16 (24-oz) Grated Cheddar1 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 Salt16 24-oz Grated Cheddar1 Bag 32-ox Hash Browns1 Block 8-oz Cream Cheese1 Jar 8-oz Mild Salsa1 Package 8-oz Taco blend shredded cheese1/2 Lb Bacon1 Big Bag Tortilla chips3 Lbs Bulk Sausage1 Stick butter1 Head cabbage1 Cup Chopped Pecans1 Loaf Day old French Bread 16 oz1 Can Diced Tomatoes1 Bag Egg Noodles16 Eggs12 Ounces Elbow Macaroni1 Cup Granulated Sugar3 Green Onions1 Lb Hamburger | 1 Package kielbasa1 Jar Large Salsa1 Medium Onion2 Medium Onions1 1/2 Cups Milk1/2 Cup Mustard2 Bags onionOptional Hot Sauce1 1/2 Cups Packed Brown Sugar2 Teaspoons Parmesan Cheese5 Lbs Potatoes28 Ounces Shredded Cheddar Cheese1 Can Sliced Mushrooms1/2 Cup Softened ButterSprinkle of Pepper, Cayenne Preferred1 Tbsp Vanilla3 1/2 Cups Whole Milk |

**Other Ingredients and Items**

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| **Breakfast Items**1x leftover milk1x milk1x peaches1x plums**Lunch Items**1x Arnold palmer1x funyins**Dinner Items**1x leftover Arnold palmer**Snack Items**1x water |