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| **Troop Menu** |
| **Sat. Lunch**  | Food Court Stop  |
| **Sat. Dinner**  | Tortellini Carbonara, Tossed Salad, Rolls, Canned Fruit, Cookies  |
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| **Sun. Breakfast**  | French Toast Bake, Milk  |
| **Sun. Lunch**  | Grilled Kielbasa Sandwiches, Corn Chips, Twinkies, Fruit  |
| **Sun. Dinner**  | Eastern Chicken, Seasoned Green Beans, Pudding, Buttered Noodles  |
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| **Mon. Breakfast**  | Bisquick Pancakes , Sausage Links, Tang  |
| **Mon. Lunch**  | Sloppy Joes , Fritos, Carrot Sticks, Cookies  |
| **Mon. Dinner**  | Pork Chops and Company Potatoes, Corn on the Cob , Striped S'mores  |
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| **Tue. Breakfast**  | Egg and Sausage Casserole, Tang  |
| **Tue. Lunch**  | Italian Chicken Pockets , Canned Fruit, Little Debbie Cakes  |
| **Tue. Dinner**  | Chicken & Sausage Jambalaya, Tossed Salad  |
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| **Wed. Breakfast**  | Fruity Baked Oatmeal , Milk  |
| **Wed. Lunch**  | Grilled Ham & Cheese Sandwiches, Pickles, Tomato soup, Cookies  |
| **Wed. Dinner**  | Sesame Almond Chicken, Rice Side Dish, Milk, Cheesecake  |
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| **Thu. Breakfast**  | Scrambled Skillet , Fruit, Tang  |
| **Thu. Lunch**  | Cheeseburgers, Lettuce, Tomato, Chips, Fig Bars  |
| **Thu. Dinner**  | Lasagna, Garlic Cheese Biscuits, Ice Cream  |
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| **Fri. Breakfast**  | French Toast, Apples, Bacon  |
| **Fri. Lunch**  | Trail Lunch  |
| **Fri. Dinner**  | Cowboy Potatoes, Baked Pineapple, Peach Cobbler, Trash Can Beef Ball, BLT Salad  |
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| **Sat. Breakfast**  | Cold Cereal, Sweet Rolls, Milk  |
| **Sat. Lunch**  | Food Court Stop  |

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| **Tortellini Carbonara** |
| 1 Lb Bacon2 Cups Whipping Cream | 1/4 Cup Dry Parsley - Can substitute 1 cup freshly minced1 Cup Grated Parmesan or Romano1 Package Refrigerated Cheese Tortellini |
| In Dutch oven, dice and cook the bacon; drain the grease.  Add cram, parsley and cheese.  Continue heating through.  Meanwhile prepare tortellini according to package directions; drain.  Pour cheese sauce over tortellini and toss to coat.  Serve immediately.  |

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| **French Toast Bake** |
| 14 Slices Bread5 Eggs2 1/2 Cups Milk1 Cup Brown Sugar, Packed, divided | 1 Tsp Vanilla1/2 Tsp Nutmeg1 Cup Chopped Pecans1/4 Cup Margarine, Melted2 Cups Blueberries |
| Spray Dutch oven with cooking spray.  Arrange bread in double layer on bottom of oven.  In a bowl, beat egg, add milk, ¾ cup brown sugar, vanilla and nutmeg.  Pour over bread.  Sprinkle pecans over top.  Melt butter and combine with remaining sugar.  Drizzle over top.  Bake for 30 minutes, moving extra coals to top part way through.  Sprinkle with blueberries.  Bake another 10 minutes or until a knife inserted comes out clean.  |

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| **Grilled Kielbasa Sandwiches** |
| KielbasaSub or Sausage Buns | Green PepperOnion |
| 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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| **Eastern Chicken** |
| 8 Boneless, Skinless Chicken Breast2 Cans Cream of Mushroom Soup | 8 Slices Bacon2 Cups Sour Cream1 Jar Dried Beef |
| Cover bottom of Dutch oven with single layer of dried beef. Wrap each chicken breast with a slice of bacon. Place chicken on the beef. Sprinkle remaining beef over each breast. Combine soup and sour cream in a bowl and spoon or pour over chicken. Cover and bake ***slowly for at least an hour until chicken is done.*** |

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| **Seasoned Green Beans** |
| 1 Cup Green Beans - About 1 lb2 Tablespoons Butter, Melted1/2 Tsp Seasoned Salt | 1/2 Tsp Chili Powder1/8 Tsp Garlic Powder1/8 Tsp Onion Powder |
| Steam for 7-8 minutes or until crisp-tender. In a small bowl, combine the butter and seasonings. Drain beans; add butter mixture and toss to coat.   |

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| **Bisquick Pancakes**  |
| 2 Cups Bisquick Mix1 Cup Water or milk | 2 (lg) Eggs2 Tablespoons vegetable oil1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.Preheat your griddle and grease it lightly.When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.Serve with plenty of butter and good maple syrup, or the topping of your choice. |

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| **Sausage Links** |
|  | 2 Per Person Sausage Links - Min |
| Place in Dutch oven with just enough water to cover the bottom of the oven.  Cover & heat from bottom, moving sausages occasionally with a spatula.  When the water is all evaporated, sausages should be cooked.  Remove lid and continue to brown.  |

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| **Sloppy Joes**  |
| 2 Lbs Ground Beef1 Jar Sloppy Joe Mix | Hamburger Buns |
| Brown the hamburger with a sprinkle of garlic salt in Dutch oven.  Drain grease along the edge of the fire circle then add a jar of Sloppy Joe mix.  Heat through and serve on buns.Variation:  prepare mix as above then place 10 refrigerator biscuits on top.  Cover and bake per package directions.  Add shredded cheddar and heat 2-3 minutes until melted. |

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| **Pork Chops and Company Potatoes** |
| 1 (Per Person) Pork Chop12 Ounces Sour Cream2 Lbs Frozen Hash Browns8 Ounces Shredded Cheddar Cheese | 1 Can Cream of Chicken Soup3 Small Onion, Minced2 Sticks Margarine1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Brown pork chops on griddle over 2-burner stove.  Sprinkle with seasoned salt.  Put potatoes in Dutch oven. Pour 1 stick melted butter over them. Mix all other ingredients except corn flakes and margarine. Spread over potatoes. Corn flakes for topping. Drizzle with butter.  Place browned pork chops on top of potato mixture.  Bake for one hour.  |

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| **Corn on the Cob**  |
| CornSalt | ButterFoil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!  **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.  **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above.  |

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| **Striped S'mores** |
| Keebler Fudge Stripe cookies | Marshmallows |
| Take your leftover coals from dinner and pile them up.  Toast a marshmallow over the coals and place between two cookies.  |

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| **Egg and Sausage Casserole** |
| 1 Lb Bulk Sausage1/4 Cup Margarine1/4 Cup Flour1/2 Tsp Salt | 1/2 Tsp Peper2 1/2 Cups Milk4 Cups Frozen Hash Browns8 Eggs |
| Brown the sausage in Dutch oven.Remove and fry the potatoes.Remove and sauté the onion with the butterMix the potatoes back in with the onions and even out.  Top with sausage.Beat the eggs, flour, and milk with some salt and pepper, then pour over the sausage evenly.Bake for 30-45 minutes until hot and bubbly.  Sprinkle with green onions. |

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| **Italian Chicken Pockets**  |
| 1 Lb Boneless Chicken Breast, Cubed2 Tablespoons Oil1 Green Pepper, Chopped1 Cup Sliced Mushrooms | 1 Package Sliced Pepperoni1 Cup Spaghetti Sauce4 Pita Bread |
| Sauté chicken in oil until no longer pink.  Add green pepper and mushrooms; cook until tender.  Stir in pepperoni; heat through.  Drain.  Stir in spaghetti sauce; heat through.  Spoon the mixture into pita halves.  Sprinkle with Parmesan, if desired.    |

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| **Chicken & Sausage Jambalaya** |
| 1 Tbsp Canola Oil2 Lbs Boneless Chicken, cubed1 Lb smoked sausage, cut into 3/4" - 1" pieces1 (Large) White Onion, Chopped - Approx 2-cups1 (Large) Green Bell Pepper, Chopped - Approx 1.5-cups1 Cup Celery, Chopped3 Garlic Cloves, Minced 2 Bay Leaves | 1 Tbsp Creole Seasoning1 Tsp Dried Thyme1 Tsp Dried Oregano2 Cups Uncooked converted rice3 Cups Chicken Broth2 Cans (14 oz) diced fire-roasted tomatoesSliced scallions - Optional |
| Heat oil in a 12" deep dutch oven over medium-high heat.  Add Chicken and sausage, and cook, stirring constantly, until browned on all sides,  8 to 10 minutes.  Remove with slotted spoon into a bowl lined with paper towels; blot with paper towels.Add onion, bell pepper, celery, garlic, bay leaves, Creole seasoning, thyme, and oregano to hot drippings;  cook over medium-high until vegetables are tender, 5 to 7 minutes.  Stir in rice, and cook until fragrant, about 3 minutes.  Stir in chicken broth, tomatoes, chicken, and sausage.  bring to a boil over high.  Cover, reduce heat to medium and simmer, stirring occasionally, until rice is tender, about 20 minutes.  Garnish with sliced scallions if desired. |

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| **Fruity Baked Oatmeal**  |
| 3 Cups Quick Oatmeal1 Cup Brown Sugar2 Teaspoons Baking Powder1 Tsp Salt1/2 Tsp Cinnamon2 Eggs, Lightly Beaten | 1 Cup Milk1/2 Cup Butter, Melted1 Granny Smith Apple, Peeled, Chopped1/3 Cup Blueberries1/3 Cup Peaches |
| Spray a 12-inch Dutch oven with cooking spray.  Then in that oven, combine oats, brown sugar, baking powder, salt and cinnamon.  In a separate bowl combine the eggs, milk, and butter.  Pour over the dry ingredients.  Stir in the fruit.  Bake about 40 minutes until a knife inserted in the center comes out clean.  Cut into slices and serve with milk, if desired.  |

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| **Grilled Ham & Cheese Sandwiches** |
| BreadButter | Sliced Deli HamSliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve.  |

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| **Sesame Almond Chicken** |
| 1 1/2 Cups Soda Crackers, Crushed1 Tsp Parsley1/2 Cup Toasted Sesame Seeds 1 Tsp Thyme1 1/3 Cups Slivered Almonds 2 Crushed Bay Leaf | 2 Tablespoons Green Onion2 Teaspoons Dry Mustard1 Cup Melted Butter 1 Tsp Salt7 Lbs Chicken Pieces |
| Combine all but butter and chicken.  Dip chicken in butter then coat with crumbs.  Place chicken in a single layer in a Dutch oven.  Sprinkle with remaining crumbs and pour the remaining butter over all.  Bake about 90 min until fork tender.  |

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| **Rice Side Dish** |
| 1 1/4 Cups Uncle Ben’s Converted Rice1 Can onion soup | 1 Can consommé soup1 Can mushroom stems and pieces with liquid1/2 Cup butter - 1 stick |
| Mix all ingredients in Dutch oven.  Bake approx. 45 minutes; stir occasionally  |

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| **Scrambled Skillet**  |
| 2 Cans sliced potatoes1 green peppers, chopped1 onion, chopped1 Lb kielbasa, sliced | 12 Eggssalt and pepper8 Ounces shredded cheddar |
| Fry potatoes, pepper and onions in a little oil in Dutch oven until peppers and onions are cooked and potatoes start to brown. Part way through cooking add the meat. Pour beaten eggs over all and scramble. When just about done, add cheese and cover until cheese melts  |

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| **Lasagna** |
| 1 1/2 Lbs Lean Ground Beef23 Ounces Spaghetti Sauce12 Ounces Shredded Mozzarella3 Eggs | 2 1/4 Cups Cottage or Ricotta Cheese1/4 Cup Grated Parmesan or Romano13 Lasagna Noodles1 1/2 Teaspoons Oregano3/4 Cup Hot Water |
| Brown the ground beef.  Remove beef to a large mixing bowl.  To the beef, add the spaghetti sauce and mix well.  In another bowl, mix together all 3 cheeses, reserving 1/4 mozzarella for the top, eggs and oregano.  Line your Dutch oven with foil.  Place the layers in the Dutch oven in the following order:  Break up four lasagna noodles in the bottom of the oven.  Spread 1/3 of meat mixture over noodles.  Spread ½ of cheese mixture over meat mixture.  Break up 5 noodles and place on next.  Spread ½ of remaining meat mixture over noodles.  Spread remaining cheese mixture over meat mixture.  Break up remaining noodles and place over cheese.  Spread remaining meat mixture over noodles.  Sprinkle with reserved mozzarella.  Pour the hot water all around the edges of the Dutch oven.  Place the lid on the oven and bake for 1 ½ hours.  This recipe works well with 12 coals on top and 12 coals on the bottom.  Start testing after 45 minutes with a fork to see that noodles are soft.  Watch for burning.  Adjust heat accordingly. |

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| **Garlic Cheese Biscuits** |
| 2 Cups Bisquick2/3 Cup Milk | 1/2 Cup (2-oz) Shredded Cheddar Cheese1/4 Cup Margarine, Melted1/4 Tsp Garlic powder |
| Stir Bisquick, milk and cheese to form soft dough.  Beat vigorously 30 strokes.  Drop 10-12 spoonfuls on bottom of Dutch oven.  Bake 20 minutes.  If bottom cooks to fast, remove from coals and finish from top.  Mix margarine and garlic powder.  Brush on warm biscuits before removing from the Dutch oven  |

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| **French Toast** |
| 8 Eggs1 Tbsp Ground Cinnamon1 Cup Milk | 16 Slices Texas Toast Bread1 Tbsp Vanilla Extract - OptionalBottle Syrup or topping of choice |
| Beat eggs, vanilla and cinnamon in shallow dish. Stir in milk.Dip bread in egg mixture, turning to coat both sides evenly.Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides.Serve with syrup and butter or topping of choiceHint: place syrup in clean up water for a few second to help it flow better |

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| **Cowboy Potatoes** |
| 12 Slices Bacon, Diced3 Medium Onion, Diced12 Medium Potatoe, Sliced | Salt and Pepper2 Cups Frozen Peas2 Cups Shredded Cheddar Cheese |
| Brown the bacon in Dutch oven. Remove and drain on paper towel.  Brown the onions then add the potatoes, salt and pepper.  Cover and cook for 35-45 minutes until potatoes are tender.  Stir in the peas and the bacon.  Sprinkle the cheese over the top.  Cover until cheese melts.  |

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| **Baked Pineapple** |
| 2 Cups Chunked Pineapple, Drained2 Tablespoons Flour3/4 Cup Sugar | 1 Cup Shredded Cheddar Cheese1 Tube Ritz Crackers, Crushed1 Stick Margarine |
| In 2-quart casserole dish combine pineapple, sugar, and flour, toss. Sprinkle cheese on top. Sprinkle Ritz on top of cheese. Pour melted butter over all. Bake at 350 for one hour.  |

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| **Peach Cobbler** |
| 1 Can (Large) Sliced Peaches1 Package White Cake Mix | 1 Stick Butter1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.**VARIATIONS:*** Use canned cherries and add sugar to cherries.
* Use canned apples with tsp. cinnamon & tsp. allspice to apples
* Use canned blueberries or blackberries and omit cinnamon
* Stir cake mix & peaches to provide spongier layer of cake.

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| **Trash Can Beef Ball** |
| 10 Lbs Beef Ball Roast, prepared from butcherMontreal Steak Seasoning | 1 Tbsp Olive Oil |
| **Supplies needed (per roast)**Metal stake at least 1" thick and 20" long Clean 30 gallon metal trash can1 Bundt pan 20 lbs CharcoalBrush or rub outside of roast with olive oil and rub seasoning all over. Clear a 4-foot circle on the ground using a shovel. (Cook on dirt, not grass.) Cover the circle with heavy duty aluminum foil. Drive the stake into the ground in the center of the circle so that it sticks up about 16" above the ground. Start the charcoal. Slide Bundt pan down stake to catch drippings. Slide roast onto stake. Place trash can over the roast, keeping the bird in the center and resting the trash can on the ground. Shovel 1/3 of the coals on top of the can and the remainder around the outside. They should come to 3 to 4 inches up the side of the can. Cook the roast until fully cooked (about 3 to 3 1/2 hours). Using a shovel, remove the coals and ash from the top and sides of the can. Lift the can off the roast -CAREFUL- the can will be HOT! Transfer roast to a foil pan and cover loosely with aluminum foil. Let it rest for 10 to 15 minutes. Carve and serve. |

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| **BLT Salad**  |
| 4 Strips bacon, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons.   |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14 oz diced fire-roasted tomatoes1/2 Cup 2-oz Shredded Cheddar Cheese4 Strips bacon1 Lb Bacon20 Slices Bacon2 Teaspoons Baking Powder2 Bay Leaves10 Lbs Beef Ball Roast2 Cups Bisquick2 Cups Bisquick Mix2 1/3 Cups Blueberries2 Lbs Boneless Chicken1 Lb Boneless Chicken Breast8 Boneless, Skinless Chicken Breast14 Slices BreadBread2 Cups Brown Sugar1 Lb Bulk Sausage1/2 Cup butter2 Tablespoons ButterButter1/2 Cup Butter1 Stick Butter1 Tbsp Canola Oil1 Cup Celery1/2 Cup cheddar cheese3 Cups Chicken Broth7 Lbs Chicken Pieces1/2 Tsp Chili Powder1 Cup Chopped Pecans2 Cups Chunked Pineapple2 Teaspoons cider vinegar1 1/2 Teaspoons Cinnamon1 Can consommé soupCorn1 1/2 Cups Corn Flakes2 1/4 Cups Cottage or Ricotta Cheese1 Can Cream of Chicken Soup2 Cans Cream of Mushroom Soup1 Tbsp Creole Seasoning2 Crushed Bay Leaf1 Jar Dried Beef1 Tsp Dried Oregano1 Tsp Dried Thyme2 Teaspoons Dry Mustard1/4 Cup Dry Parsley38 Eggs1/4 Cup Flour2 Tablespoons FlourFoil\*2 Lbs Frozen Hash Browns4 Cups Frozen Hash Browns2 Cups Frozen Peas3 Garlic Cloves1/4 Tsp Garlic powder1/8 Tsp Garlic Powder1 Granny Smith Apple1 1/4 Cups Grated Parmesan or Romano1 Cup Green Beans2 Tablespoons Green OnionGreen Pepper1 green peppers, chopped2 Lbs Ground Beef1 Tbsp Ground CinnamonHamburger Buns3/4 Cup Hot WaterKeebler Fudge Stripe cookiesKielbasa1 Lb kielbasa, sliced1 Large Green Bell Pepper1 Can Large Sliced Peaches1 Large White Onion13 Lasagna Noodles1 1/2 Lbs Lean Ground Beef2 lg Eggs | 3/4 Cup Margarine3 Sticks MargarineMarshmallows1/3 Cup mayonnaise3 Medium Onion12 Medium Potatoe1 medium tomato1 Cup Melted Butter 7 2/3 Cups MilkMontreal Steak Seasoning1 Can mushroom stems and pieces with liquid1/2 Tsp Nutmeg2 Tablespoons Oil1 Tbsp Olive OilOnion1/8 Tsp Onion Powder1 Can onion soup1 onion, chopped1 1/2 Teaspoons Oregano1 Tsp Parsley1/3 Cup Peaches1/2 Tsp Peper1 Per Person Pork Chop4 Pita Bread3 Cups Quick Oatmeal1 Package Refrigerated Cheese Tortellini1 Tube Ritz Crackers1/2 Cup salad croutonsSalt2 1/2 Teaspoons Saltsalt and pepperSalt and PepperSalt and pepper to taste2 Per Person Sausage Links1/2 Tsp Seasoned Salt8 Ounces shredded cheddar8 Ounces Shredded Cheddar Cheese3 Cups Shredded Cheddar Cheese12 Ounces Shredded MozzarellaSliced American CheeseSliced Deli Ham1 Cup Sliced Mushrooms1 Package Sliced Pepperoni2 Cans sliced potatoesSliced scallions1 1/3 Cups Slivered Almonds 1 Jar Sloppy Joe Mix3 Small Onion1 Lb smoked sausage1 1/2 Cups Soda Crackers2 Cups Sour Cream12 Ounces Sour Cream1 Cup Spaghetti Sauce23 Ounces Spaghetti Sauce4 Cups spring mix salad greensSub or Sausage Buns2 Tablespoons sugar3/4 Cup SugarBottle Syrup or topping of choice16 Slices Texas Toast Bread1 Tsp Thyme1/2 Cup Toasted Sesame Seeds 1 1/4 Cups Uncle Ben’s Converted Rice2 Cups Uncooked converted rice1 Tsp vanilla1 Tsp Vanilla1 Tbsp Vanilla Extract2 Tablespoons vegetable oil1 Cup Water or milk2 Cups Whipping Cream1 Package White Cake Mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Bacon1x Cold Cereal1x Fruit3x Milk1x Sweet Rolls3x Tang**Lunch Items**1x Canned Fruit1x Carrot Sticks1x Cheeseburgers1x Chips2x Cookies1x Corn Chips1x Fig Bars2x Food Court Stop1x Fritos1x Fruit1x Lettuce1x Little Debbie Cakes1x Pickles1x Tomato1x Tomato soup1x Trail Lunch1x Twinkies**Dinner Items**1x Buttered Noodles1x Canned Fruit1x Cheesecake1x Cookies1x Ice Cream1x Milk1x Pudding1x Rolls2x Tossed Salad |