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| **Beaver Menu** | |
| **Fri. Snack** | English Muffin Pizzas |
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| **Sat. Breakfast** | Bacon & Egg Wraps, Apples, Cranberry juice |
| **Sat. Lunch** | Grilled Ham & Cheese Sandwiches, BBQ chips |
| **Sat. Dinner** | Swiss, Ham and Noodle Casserole, Lemon-Orange Cake |
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| **Sun. Breakfast** | French Toast, Milk, Paechs |

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| **English Muffin Pizzas** | |
| English Muffins Pizza Sauce | Pepperoni Shredded Mozzarella Other toppings (Optional) |
| Split English muffins and spread margarine on split site.   Place split side down in bottom of Dutch oven.  Top with pizza sauce, 4 slices of pepperoni, shredded mozzarella [and/or other toppings, as desired.]  Place equal heat on bottom and top of oven for approx. 5 minutes, until cheese melts and pizzas are warmed.    Note:  by placing split-buttered side down you can apply more heat to the bottom and reduce your cooking time significantly | |

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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* | |

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| **Grilled Ham & Cheese Sandwiches** | |
| Bread Butter | Sliced Deli Ham Sliced 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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| **Swiss, Ham and Noodle Casserole** | |
| 1/2 Stick Margarine 1 Pint Sour Cream 1 (Large) Onion 16 Ounces Egg Noodles | 1 Green Pepper, Chopped 4 Cups Shredded Swiss Cheese 2 Cans Cream of Mushroom Soup 4 Cups Ham, Cubed |
| Boil noodles in Dutch oven according to package directions. Do not overcook. In lg. Frying pan, sauté onion and green pepper in margarine. Then stir in soup and sour cream. Drain noodles and leave half in the Dutch oven. On top of the noodles, layer 1/2 the Swiss cheese, 1/2 the ham and 1/2 the soup mixture. Repeat. Bake for 45 minutes until cooked through. Let stand for 5 minutes. | |

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| **Lemon-Orange Cake** | |
| 1 lemon cake mix 1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs 1/2 Cup oil 1 Cup water |

2 Teaspoons melted butter  
1/2 Cup orange juice  
3 Cups powdered sugar

Spray 12” Dutch oven with cooking spray.  Mix cake ingredients in bowl.  Pour into prepared Dutch oven.  Bake with 10 coals on bottom and 14 on top for 30-35 minutes. Check with toothpick.  Allow cake to cool.

Mix glaze ingredients until smooth. Punch holes in top of COOLED cake using the handle of a wooden spoon.  Pour glaze over top.  Let sit 10-15 minutes before serving.

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| **French Toast** | |
| 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk | 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract - Optional Bottle 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 choice Hint: place syrup in clean up water for a few second to help it flow better | |

**Food List (For Recipe Ingredients)**

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| 1 Box 3.4-oz Vanilla INSTANT pudding mix 2 Lbs Bacon Bread Butter 2 Cans Cream of Mushroom Soup 16 Ounces Egg Noodles 12 Eggs English Muffins 1 Green Pepper 1 Tbsp Ground Cinnamon 4 Cups Ham 1 Large Onion 1 lemon cake mix 1/2 Stick Margarine 2 Teaspoons melted butter 1 Cup Milk 1/2 Cup oil 1 Onion 1/2 Cup orange juice Other toppings (Optional) | Pepperoni 2 Per Person Eggs Pizza Sauce 3 Cups powdered sugar Salt & Pepper Shredded Cheese Shredded Mozzarella 4 Cups Shredded Swiss Cheese Sliced American Cheese Sliced Deli Ham 1 Pint Sour Cream Bottle Syrup or topping of choice 16 Slices Texas Toast Bread Tortilla Shells 1 Tbsp Vanilla Extract 1 Cup water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x Cranberry juice 1x Milk 1x Paechs  **Lunch Items** 1x BBQ chips |