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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 MuffinsPizza Sauce | PepperoniShredded MozzarellaOther 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 Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla 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** |
| 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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| **Swiss, Ham and Noodle Casserole** |
| 1/2 Stick Margarine1 Pint Sour Cream1 (Large) Onion16 Ounces Egg Noodles | 1 Green Pepper, Chopped4 Cups Shredded Swiss Cheese2 Cans Cream of Mushroom Soup4 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 mix1 Box (3.4-oz) Vanilla INSTANT pudding mix | 4 Eggs1/2 Cup oil1 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 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 |

**Food List (For Recipe Ingredients)**

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| 1 Box 3.4-oz Vanilla INSTANT pudding mix2 Lbs BaconBreadButter2 Cans Cream of Mushroom Soup16 Ounces Egg Noodles12 EggsEnglish Muffins1 Green Pepper1 Tbsp Ground Cinnamon4 Cups Ham1 Large Onion1 lemon cake mix1/2 Stick Margarine2 Teaspoons melted butter1 Cup Milk1/2 Cup oil1 Onion1/2 Cup orange juiceOther toppings (Optional) | Pepperoni2 Per Person EggsPizza Sauce3 Cups powdered sugarSalt & PepperShredded CheeseShredded Mozzarella4 Cups Shredded Swiss CheeseSliced American CheeseSliced Deli Ham1 Pint Sour CreamBottle Syrup or topping of choice16 Slices Texas Toast BreadTortilla Shells1 Tbsp Vanilla Extract1 Cup water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Cranberry juice1x Milk1x Paechs**Lunch Items**1x BBQ chips |