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| **Skunk Menu** | |
| **Fri. Snack (x2)** | Cinnamon Braid, Milk |
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| **Sat. Breakfast (x2)** | Farmer's Strata , Oranges, Milk, Coffee |
| **Sat. Lunch (x2)** | Meatball Splash Sandwiches, 2 Bags Chips (or small bags), Gatorade Bottles for Climbing Group, Cookies, Apples |
| **Sat. Dinner (x2)** | Chicken Francaise, Real Mashed Potatoes, Pumpkin Dump Cake , Asparagus, Milk, Dinner rolls |
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| **Sun. Breakfast (x2)** | Breakfast Burritos , Leftover Fruit, Milk, etc, Powdered donuts |

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| **Cinnamon Braid (x2.0)** | |
| 1 1/2 Sticks Butter 1 Cup Brown Sugar, Packed 1/2 Cup Walnuts, Chopped | 2 Cans Pillsbury Grands 1/2 Cup White Sugar 1 Tbsp Cinnamon |
| ***\*Recipe in Training\**** This recipe is currently in development and likely to change.  Please talk to Scoutmaster before using on Menu.  Spray Dutch oven with cooking spray. I would recommend lining the oven with foil and coating with cooking spray. Chop biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop each quarter into bag and shake to coat well. Place the mixture in the Dutch oven. In a separate pan, melt the butter and pour over biscuits. Bake at 350 degrees for 35 minutes. Check around 30 minutes to see if the dough is done. | |

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| **Farmer's Strata (x2.0)** | |
| 1 Lb Bacon, cut into .5-inch pieces  2 Cups ham, chopped, fully cooked  1 small onion, chopped  10 Slices white bread, cubed  1 Cup potatoes , cubed, cooked 3 Cups (12-oz) shredded cheddar cheese | 8 (large ) Eggs 2 1/2 Cups milk  1 Tbsp Worcestershire sauce  1 Tsp ground mustard  Dash salt and pepper |
| 1. Cook bacon over medium heat in Dutch oven until crisp; add ham and onion.Cook and stir until onion is tender.Remove to a bowl and drain. 2. In Dutch oven layer half the bread cubes, potatoes, and cheese.Top with all of the bacon mixture.Then repeat layers of bread, potatoes, and cheese. 3. In a large bowl, beat the eggs; add the milk, Worcestershire sauce, mustard, salt and pepper. Pour over all. 4. Bake for 60-90 minutes until a knife in the center comes out clean. | |

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| **Meatball Splash Sandwiches (x2.0)** | |
| Pre-Cooked Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded Mozzarella |
| Heat the meatballs in sauce.  Toast buns on griddle over fire.  Add meatballs to buns.  Top with shredded cheese.  Wrap in foil and heat over coals until cheese melts.  Be careful not to burn them! | |

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| **Chicken Francaise (x2.0)** | |
| 2 Lemons 2 Cups Flour - For coating 2 Tablespoons Pepper 1 Tbsp Garlic Powder 4 Eggs | Oil - Enough to coat the bottom of the pan 2 Sticks Butter 2 Cans Chicken Broth 2 Tablespoons Corn Starch 8 Chicken Breast - 1 per person |
| In a gallon Ziplock bag combine Flour, Pepper, Garlic Powder.  In a bowl, beat 4 eggs.  In a Dutch oven, add oil until the bottom is coated.  Begin heating.  Place each chicken in the Ziplock bag.  Shake until coated.  Dredge through the egg mixture to complete the coating.  Fry the chicken in the oil until lightly browned.  Approximately 4 minutes per side.  Remove chicken and set aside.  Wipe out the Dutch oven.  Add chicken back to Dutch oven.  If using a standard 12", we recommend using 2 Ovens (4 chicken breasts per oven).  Add 1 stick of butter to each Dutch being used.  Add chicken broth until half the chicken is submerged.   Cut each lemon in half, squeeze the juice over the chicken (1 lemon per Dutch).  Add lemon peels to the Dutch.  Simmer for 25 minutes over low-medium heat.  For the gravy, remove Chicken, and set aside.  In the Dutch oven, add remaining Chicken Broth.  Simmer - sprinkle and stir in the corn starch gradually until thickened. | |

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| **Real Mashed Potatoes (x2.0)** | |
| 5 Lbs Baking Potatoes, Peeled and Quartered - Leave skin on for thicker Potatoes 3 (Cloves) Garlic, peeled | 1 Cup Milk 2 Tablespoons Butter Salt and Pepper - To Taste |
| Bring a large pot of salted water to a boil. Add potatoes and garlic, lower heat to medium, and simmer until potatoes are tender, 15 to 20 minutes.    When the potatoes are almost finished, heat milk and butter in a small saucepan over low heat until butter is melted.    Drain potatoes and return to the pot. Slowly add warm milk mixture, blending it in with a potato masher until potatoes are smooth and creamy. Season with salt and pepper. | |

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| **Pumpkin Dump Cake (x2.0)** | |
| 1 Can (15-oz) pumpkin puree 1 Can (10-oz) evaporated milk 1 Cup light brown sugar 3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice 1 Box yellow cake mix 1 Cup butter, melted - 2 sticks 1 Cup crushed graham crackers, or pecans or walnuts 1/2 Cup toffee bits - Optional |
| Spray Dutch oven with cooking spray.  In a large bowl combine pumpkin, milk, sugar, eggs, and spice.  Stir to combine and pour into Dutch oven.  Sprinkle dry cake mix on top followed by crackers or nuts.  Pour the butter evenly over the top.  Bake 45-50 minutes until center is set and edges are lightly browned.    Serve with ice cream or whipped cream. | |

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| **Breakfast Burritos (x2.0)** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 10-oz evaporated milk 6 Cups 12-oz shredded cheddar cheese 2 Cans 15-oz pumpkin puree 4 Lbs Bacon 10 Lbs Baking Potatoes 2 Cups Brown Sugar 2 Cups butter 7 Sticks Butter 4 Tablespoons Butter 16 Chicken Breast 4 Cans Chicken Broth 2 Tablespoons Cinnamon 6 Cloves Garlic 4 Tablespoons Corn Starch 2 Cups crushed graham crackers, or pecans or walnuts Dash salt and pepper  18 Eggs 4 Cups Flour 2 Tablespoons Garlic Powder 2 Teaspoons ground mustard  4 Cups ham 16 large Eggs 4 Lemons 2 Cups light brown sugar 2 Cups Milk | 5 Cups milk  Oil 4 Tablespoons Pepper 4 Cans Pillsbury Grands 2 Cups potatoes  Pre-Cooked Meatballs 2 Tablespoons pumpkin pie spice Salt and Pepper Shredded Cheddar Shredded Mozzarella 2 Jars Small Mild Chunky Salsa 2 small onion Soft Taco Shells Spaghetti Sauce Sub or Deli Buns 1 Cup toffee bits 1 Cup Walnuts 20 Slices white bread 1 Cup White Sugar 2 Tablespoons Worcestershire sauce  2 Boxes yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items** 2x Coffee 2x Leftover Fruit, Milk, etc 2x Milk 2x Oranges 2x Powdered donuts   **Lunch Items** 2x 2 Bags Chips (or small bags) 2x Apples 2x Cookies 2x Gatorade Bottles for Climbing Group  **Dinner Items** 2x Asparagus 2x Dinner rolls 2x Milk  **Snack Items** 2x Milk |