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| **Beaver Menu** | |
| **Fri. Snack** | Grilled Ham & Cheese Sandwiches, Water |
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| **Sat. Breakfast** | Apple-Sausage French Toast , Hot Cocoa, Oranges |
| **Sat. Lunch** | Chicken Fajitas , Bananas, Milk |
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| **Sun. Breakfast** | Peanut Butter French Toast, Milk, Leftover Fruit (Oranges/Bananas) |

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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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| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.   * Dice tomatoes and onions and place in a bowl * Slice peppers and onions and sauté in a Dutch oven, remove to a bowl * Put out shredded cheese and sour cream * Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm. * Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done. | |

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| **Peanut Butter French Toast** | |
| 1 Jar Peanut Butter 1 Jar Jelly | 12 Eggs 1 Cup Milk 16 Slices Bread - 2-4 slices per person |
| Make peanut butter and jelly sandwiches for each member of patrol.  Beat 1 dozen eggs with 1 cup of milk.  Dip sandwiches in egg mixture and fry as you would French toast. | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 8-oz Shredded Cheddar Cheese 4 Apples Bread 16 Slices Bread 1 Lb Bulk Pork Sausage Butter 8 Chicken Breasts 24 Eggs 1 Green Pepper 1 Jar Jelly 1/2 Cup Maple Syrup 4 Cups Milk 1/2 Tsp Nutmeg | 1 Onion 1 Jar Peanut Butter 1 Pouch Fajita / Taco Seasoning Sliced American Cheese Sliced Deli Ham 1 Pint Sour Cream 24 Slices Thick French Bread 2 Tomatoes 8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Hot Cocoa 1x Leftover Fruit (Oranges/Bananas) 1x Milk 1x Oranges  **Lunch Items** 1x Bananas 1x Milk  **Snack Items** 1x Water |