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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** |
| 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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| **Apple-Sausage French Toast**  |
| 1 Lb Bulk Pork Sausage4 Apples12 Eggs3 Cups Milk | 1/2 Cup Maple Syrup1/2 Tsp Nutmeg24 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 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (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 Butter1 Jar Jelly | 12 Eggs1 Cup Milk16 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 Cheese4 ApplesBread16 Slices Bread1 Lb Bulk Pork SausageButter8 Chicken Breasts24 Eggs1 Green Pepper1 Jar Jelly1/2 Cup Maple Syrup4 Cups Milk1/2 Tsp Nutmeg | 1 Onion1 Jar Peanut Butter1 Pouch Fajita / Taco SeasoningSliced American CheeseSliced Deli Ham1 Pint Sour Cream24 Slices Thick French Bread2 Tomatoes8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items**1x Hot Cocoa1x Leftover Fruit (Oranges/Bananas)1x Milk1x Oranges**Lunch Items**1x Bananas1x Milk**Snack Items**1x Water |