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| **Beaver Menu** | |
| **Fri. Snack** | Goo Dip, Gatorade |
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| **Sat. Breakfast** | Bacon-Cheese Oven Pancake, Orange juice |
| **Sat. Lunch** | BBQ ham sandwiches, Chips, Apples (1 per person), Sweet tea or water |
| **Sat. Dinner** | Chicken Fried Rice, Water |
| **Sat. Dessert** | Apple Blueberry Crisp |
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| **Sun. Breakfast** | One-Eyed Sailors, Milk |

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| **Goo Dip** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (Big Bag) Tortilla chips (Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch.   Vegetarian option:  Use separate dutch and leave out hamburger. | |

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| **Bacon-Cheese Oven Pancake** | |
| 2 Cups Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup. | |

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| **BBQ ham sandwiches** | |
| 1 Lb (per 5 people) Chipped Ham 1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through. | |

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| **Chicken Fried Rice** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes. | |

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| **Apple Blueberry Crisp** | |
| 4 Cups tart apples, sliced peeled 2 Cups blueberries 1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate 2 Tablespoons Flour 1 Tsp cinnamon |

1 Cup old fashioned oats  
1/2 Cup packed brown sugar  
2 Tablespoons flour  
1/2 Tsp ground cinnamon  
1/3 Cup cold butter, cubed  
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

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| **One-Eyed Sailors** | |
| Bread Butter | Eggs Salt and Pepper Jelly or Jam |
| Butter one side of a slice of bread.  Cut out a hole the size of an egg yolk in the center.  Place buttered side down on a hot greased griddle.  Break an egg into the hole.  Cook slow until white is set.  Flip and cook a few seconds more.  Salt and pepper to taste.  Fry the ‘hole’ too and spread with jam. | |

**Food List (For Recipe Ingredients)**

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| 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 1 Lb Bacon 10 Slices Bacon 1 Bottle BBQ Sauce 1 Big Bag Tortilla chips 2 Cups Bisquick 2 Cups blueberries Bread Butter 1 1/2 Lbs Chicken Breast 1 Tsp cinnamon 1/3 Cup cold butter 10 Eggs 2 Tablespoons flour 2 Tablespoons Flour 1 Bunch Green Onions 1/2 Tsp ground cinnamon 1 Lb Hamburger 5 Hamburger Buns | Jelly or Jam 1 Jar Large Salsa 1 1/2 Cups Milk 1 Cup old fashioned oats Optional Hot Sauce 1/4 Cup orange juice concentrate 3/4 Cup packed brown sugar 1 Lb per 5 people Chipped Ham Salt and Pepper 3 Cups Shredded Swiss Cheese 1 Bottle Small Soy Sauce 2 Tablespoons Sugar 1/2 Cup Syrup 4 Cups tart apples 1 Package Uncle Ben's Converted Rice |

**Other Ingredients and Items**

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| **Lunch Items** 1x Apples (1 per person) 1x Chips | **Breakfast Drinks** 1x Milk 1x Orange juice  **Lunch Drinks** 1x Sweet tea or water  **Dinner Drinks** 1x Water  **Snack Drinks** 1x Gatorade |