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| **Owl Menu** | |
| **Fri. Snack** | Cinnamon Braid, Water |
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| **Sat. Breakfast** | Bacon & Egg Wraps, Bag of Oranges, Tang |
| **Sat. Lunch** | Grilled Ham & Cheese Sandwiches, Chips(To be decided on by patrol), Oranges, Water |
| **Sat. Dinner** | Country Sausage Macaroni and Cheese, Leftover Chips, Fruit cups, Water |
| **Sat. Dessert** | Dutch Oven S'mores |
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| **Sun. Breakfast** | Breaded Spam , Leftover Oranges, Milk |

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| **Cinnamon Braid** | |
| 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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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla 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** | |
| 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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| **Country Sausage Macaroni and Cheese** | |
| 1 Lb Bulk Sausage 1 Can Sliced Mushrooms 1 1/2 Cups Milk 3 Green Onions, Sliced 12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred 1/2 Cup Mustard 12 Ounces Elbow Macaroni 1 Can Diced Tomatoes 2 Teaspoons Parmesan Cheese |
| Cook Sausage in Dutch oven, drain. Cook macaroni per package directions.  Drain. Combine milk, cheese, mustard. Cook and stir in small pot until mixture is smooth. Mix with sausage, tomatoes, onions, mushrooms, pepper and cooked macaroni in Dutch oven. Mix well and bake for 15-20 minutes. Stir will and sprinkle with Parmesan cheese. Bake 5 minutes more. Let stand for 10 minutes before serving. | |

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| **Dutch Oven S'mores** | |
| 1 Package (14.5-oz) whole graham crackers, crushed 1/2 Cup butter, melted 1 Can (14-oz) sweetened condensed milk 2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips 2 Cups miniature marshmallows 18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows.  Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted.   Remove lid and let cool before serving. | |

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| **Breaded Spam** | |
| Corn Meal | Spam |
| Place corn meal in shallow plate.  Slice spam thin and bread with corn meal.  Fry on well greased griddle over medium heat until brown. | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips 1 Package 14.5-oz whole graham crackers 1 Can 14-oz sweetened condensed milk 2 Lbs Bacon Bread 1 Cup Brown Sugar 1 Lb Bulk Sausage 1/2 Cup butter Butter 1 1/2 Sticks Butter 1 Cup Butterscotch chips 18 charcoal briquettes 1 Tbsp Cinnamon Corn Meal 1 Can Diced Tomatoes 12 Ounces Elbow Macaroni 3 Green Onions 1 1/2 Cups Milk 2 Cups miniature marshmallows 1/2 Cup Mustard | 1 Onion 2 Teaspoons Parmesan Cheese 2 Per Person Eggs 2 Cans Pillsbury Grands Salt & Pepper 12 Ounces Shredded Cheddar Cheese Shredded Cheese Sliced American Cheese Sliced Deli Ham 1 Can Sliced Mushrooms Spam Sprinkle of Pepper, Cayenne Preferred Tortilla Shells 1/2 Cup Walnuts 1/2 Cup White Sugar |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bag of Oranges 1x Leftover Oranges  **Lunch Items** 1x Chips(To be decided on by patrol) 1x Oranges  **Dinner Items** 1x Fruit cups 1x Leftover Chips | **Breakfast Drinks** 1x Milk 1x Tang  **Lunch Drinks** 1x Water  **Dinner Drinks** 1x Water  **Snack Drinks** 1x Water |