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| **Skunk Menu** | |
| **Fri. Snack** | Premade Pepperoni Rolls, Hot Chocolate |
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| **Sat. Breakfast** | Farmers' Breakfast, Milk, Coffee |
| **Sat. Lunch** | Grilled Ham & Cheese Sandwiches, Tomato Soup, Crackers, Troop Drink |
| **Sat. Dinner** | BBQ Country Ribs, Real Mashed Potatoes, Corn, Milk |
| **Sat. Dessert** | Carrot Cake Plus |
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| **Sun. Breakfast** | Corned Beef Hash & Poached Eggs, Texas Toast, Orange Juice, Coffee |

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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

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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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| **BBQ Country Ribs** | |
| 2 Per Person Ribs | 1 Bottle BBQ Sauce |
| Arrange ribs in single layer in Dutch oven or baking pan.  Cook at 225 degrees for 4 hours.  Remove from heat and coat with sauce. | |

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| **Real Mashed Potatoes** | |
| 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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| **Carrot Cake Plus** | |

1 Box Carrot Cake Mix - Betty Crocker Super Moist  
1/2 Cup Orange Juice  
1 Can (8oz) Crushed Pineapple - With Juice  
1/2 Cup Vegetable Oil  
1 Tsp Orange Peel  
1 Tsp Vanilla  
4 Eggs  
1/2 Cup Nuts, Chopped  
1/2 Cup Coconut, Shredded  
1/2 Cup Raisins, Chopped

**Frosting**

2 Teaspoons Orange Peel - Optional  
1 Container (1 lb) Cream Cheese Frosting - Betty Crocker Rich & Creamy  
Grease or use a liner in the Dutch oven.  

**In large bowl, beat cake mix, orange juice, oil, pineapple, orange peel, vanilla and eggs on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in nuts, coconut and raisins. Pour into pans.**

**Bake 8- or 9-inch rounds 30 to 35 minutes, 13x9-inch pan 37 to 43 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove rounds from pans to cooling racks. Cool completely, about 1 hour.**

**Stir orange peel into frosting. Place 1 cake layer, rounded side down, on serving plate. Spread with about 1/3 cup frosting. Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting or frost top of 13x9-inch cake.**

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| **Corned Beef Hash & Poached Eggs** | |
| 1 Can (per 2 People) Roast Beef or Corned Beef Hash | 2 (per Person) Eggs |
| Place 1 can of roast beef or corned beef hash for every two people into Dutch oven.  Flatten out and let brown for several minutes then turn, flatten and after just a couple minutes, make indentations in the top with the back of a spoon.  Crack an egg into each indentation (2 per person) and sprinkle lightly with salt and pepper.  Cover and let simmer so that the steam cooks the eggs.  Peek carefully after about 5 minutes to see if eggs have turned white.  Coals can be added to the top of the oven.  Care should be used to not burn the bottom.  Made properly, yolks should be soft and served with toast. | |

**Food List (For Recipe Ingredients)**

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| 1 Container 1 lb Cream Cheese Frosting 1 Can 8oz Crushed Pineapple 1 1/2 Lbs Bacon 5 Lbs Baking Potatoes 1 Bottle BBQ Sauce Bread Butter 2 Tablespoons Butter 1 Box Carrot Cake Mix 3 Cloves Garlic 1/2 Cup Coconut 28 Eggs 1 Medium Onion 2 Cups Milk 1/2 Cup Nuts 1/2 Cup Orange Juice | 3 Teaspoons Orange Peel 1 Can per 2 People Roast Beef or Corned Beef Hash 2 per Person Eggs 2 Cans Potatoes 1/2 Cup Raisins 2 Per Person Ribs Salt and Pepper Sliced American Cheese Sliced Deli Ham 1 Tsp Vanilla 1/2 Cup Vegetable Oil |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Texas Toast  **Lunch Items** 1x Crackers 1x Tomato Soup  **Dinner Items** 1x Corn  **Snack Items** 1x Premade Pepperoni Rolls | **Breakfast Drinks** 2x Coffee 1x Milk 1x Orange Juice  **Lunch Drinks** 1x Troop Drink  **Dinner Drinks** 1x Milk  **Snack Drinks** 1x Hot Chocolate |