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| **Skunk Menu** | |
| **Fri. Snack (x2.5)** | Striped S'mores, Hobo Pies (Pizza), Kool-aid |
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| **Sat. Breakfast (x3)** | Mountain Man Breakfast , Fresh Fruit, Coffee, Tang |
| **Sat. Lunch (x3)** | Coney Island Dogs , Chips, Canned Fruit, Cookies, Kool-aid |
| **Sat. Dinner (x3)** | Corn on the Cob , Dutch Oven Potatoes, BLT Salad , Pork Chops, Iced Tea, Kool-aid |
| **Sat. Dessert (x3)** | Carrot Cake Plus, Peach Cobbler |
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| **Sun. Breakfast (x2.5)** | French Toast, Sausage Links, Tang, Coffee |

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| **Striped S'mores (x2.5)** | |
| Keebler Fudge Stripe cookies | Marshmallows |
| Take your leftover coals from dinner and pile them up.  Toast a marshmallow over the coals and place between two cookies. | |

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| **Hobo Pies (Pizza) (x2.5)** | |
| 1 Loaf Bread - Aiming for 2-6 slices of bread per person 1 Can Pizza Sauce | 1 Bag Mozzarella Cheese, Shredded 1 Bag Pepperoni |
| Butter two slices of bread.  Then put them in Hobo pie maker butter side out. Add small amount of sauce, cheese, and pepperoni, then close pie maker.  Put over fire, flip after about 5 minutes.  After another couple minutes, remove from pie maker and serve.  (Also known as Mountain Pie ) | |

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| **Mountain Man Breakfast (x3.0)** | |
| 1/2 Lb Bacon 1 (Medium) Onion 1 Bag (32-ox) Hash Browns | 12 Eggs 16 (24-oz) Grated Cheddar 1 Jar (8-oz) Mild Salsa |
| Preheat oven over bottom briquettes.    Cut bacon into small pieces and brown.  Add chopped onion and cook until clear.  Remove from oven.  Fry potatoes in oven until golden brown. Stir bacon and onions back in.  Beat eggs and pour into oven.  Cover and cook until almost solid.  Sprinkle top with cheese.  Continue cooking til eggs set & cheese melts.  Just before serving, cover top with salsa. | |

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| **Coney Island Dogs (x3.0)** | |
| 1 Lb Ground Beef, Lean 1 Small Onion, Chopped 2 Tablespoons Yellow Mustard, Prepared 2 Tablespoons Vinegar 2 Tablespoons Sugar 1 Tbsp Water | 1 Tsp Worcestershire Sauce 1/4 Tsp Celery Seed 1/4 Tsp Tabasco Sauce 1/4 Cup Catsup 16 Hot Dogs |
| In salted Dutch oven, over medium heat, brown ground beef with onion, breaking up meat with fork to crumble fine. Drain off fat. Add mustard, vinegar, sugar, water, Worcestershire sauce, celery seed, and Tabasco sauce. Mix well. Add enough catsup to keep mixture loose. Reduce heat to low, and simmer (uncovered), for 35 to 40 minutes. **Not just chili dogs, but real Coney Island Coney Dogs!** | |

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| **Corn on the Cob (x3.0)** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **Dutch Oven Potatoes (x3.0)** | |
| 6 Slices (Thick-Cut) Bacon, Diced 1 Onion, Diced 12 Potatoes, Peeled & Sliced 1/4 inch thick rounds 1 Can (4-oz) Diced Green Chiles | 1/2 Cup Water - plus more as needed Salt & Pepper - To Taste 2 Cups Cheddar Cheese |
| Cook the bacon in a preheated Dutch oven, over 8-10 coals, until crisp.  Add the onion to the bacon grease and cook until translucent.   Add the potatoes, chiles, and water; season with the salt and pepper.  Cover and bake using 9–10 coals underneath the oven and 18 on top, for 25 minutes. Remove the lid and turn the potatoes over, do not stir. Add more water if needed. Cook for 20–25 minutes more. Remove from heat and take coals from lid. Put the cheese on the potatoes and replace the lid for 5 minutes to melt cheese. Serve hot. | |

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| **BLT Salad (x3.0)** | |
| 4 Strips bacon, diced 4 Cups spring mix salad greens 1 medium tomato, chopped 1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise 2 Tablespoons sugar 2 Teaspoons cider vinegar Salt and pepper to taste 1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons. | |

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| **Pork Chops (x3.0)** | |
| 8 Pork Chops | 1 Bottle Italian Dressing |
| In a Ziplock bag, marinade the Pork Chops a minimum of 4 hours.  Remove from Ziplock and place directly on Grill or Griddle.  Cook until ready. | |

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| **Carrot Cake Plus (x3.0)** | |

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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| **Peach Cobbler (x3.0)** | |
| 1 Can (Large) Sliced Peaches 1 Package White Cake Mix | 1 Stick Butter 1 Tsp Cinnamon |
| When oven is preheated, pour whole can of peaches and juice into oven. Add dry cake mix on top of peaches. Place several pieces of butter on too and sprinkle with cinnamon over all. Bake about 45 minutes. Serves 8-10.    **VARIATIONS:**   * Use canned cherries and add sugar to cherries. * Use canned apples with tsp. cinnamon & tsp. allspice to apples * Use canned blueberries or blackberries and omit cinnamon * Stir cake mix & peaches to provide spongier layer of cake. | |

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| **French Toast (x2.5)** | |
| 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk | 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract - Optional Bottle Syrup or topping of choice |
| Beat eggs, vanilla and cinnamon in shallow dish. Stir in milk.  Dip bread in egg mixture, turning to coat both sides evenly.  Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve with syrup and butter or topping of choice Hint: place syrup in clean up water for a few second to help it flow better | |

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| **Sausage Links (x2.5)** | |
|  | 2 Per Person Sausage Links - Min |
| Place in Dutch oven with just enough water to cover the bottom of the oven.  Cover & heat from bottom, moving sausages occasionally with a spatula.  When the water is all evaporated, sausages should be cooked.  Remove lid and continue to brown. | |

**Food List (For Recipe Ingredients)**

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| 3 Containers 1 lb Cream Cheese Frosting 48 24-oz Grated Cheddar 3 Bags 32-ox Hash Browns 3 Cans 4-oz Diced Green Chiles 3 Cans 8oz Crushed Pineapple 3 Jars 8-oz Mild Salsa 12 Strips bacon 1 1/2 Lbs Bacon 2 1/2 Loaves Bread Butter 3 Sticks Butter 3 Boxes Carrot Cake Mix 3/4 Cup Catsup 3/4 Tsp Celery Seed 1 1/2 Cups cheddar cheese 6 Cups Cheddar Cheese 6 Teaspoons cider vinegar 3 Teaspoons Cinnamon 1 1/2 Cups Coconut Corn 68 Eggs Foil\* 3 Lbs Ground Beef, Lean 2 1/2 Tablespoons Ground Cinnamon 48 Hot Dogs 3 Bottles Italian Dressing Keebler Fudge Stripe cookies 3 Cans Large Sliced Peaches Marshmallows 1 Cup mayonnaise 3 Medium Onion 3 medium tomato 2 1/2 Cups Milk 2 1/2 Bags Mozzarella Cheese | 1 1/2 Cups Nuts 3 Onion 1 1/2 Cups Orange Juice 9 Teaspoons Orange Peel 2 1/2 Bags Pepperoni 2 1/2 Cans Pizza Sauce 24 Pork Chops 36 Potatoes 1 1/2 Cups Raisins 1 1/2 Cups salad croutons Salt Salt & Pepper Salt and pepper to taste 5 Per Person Sausage Links 3 Small Onion 12 Cups spring mix salad greens 6 Tablespoons sugar 6 Tablespoons Sugar Bottle Syrup or topping of choice 3/4 Tsp Tabasco Sauce 40 Slices Texas Toast Bread 18 Slices Thick-Cut Bacon 3 Teaspoons Vanilla 2 1/2 Tablespoons Vanilla Extract 1 1/2 Cups Vegetable Oil 6 Tablespoons Vinegar 1 1/2 Cups Water 3 Tablespoons Water 3 Packages White Cake Mix 3 Teaspoons Worcestershire Sauce 6 Tablespoons Yellow Mustard |

**Other Ingredients and Items**

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| **Breakfast Items** 3x Fresh Fruit  **Lunch Items** 3x Canned Fruit 3x Chips 3x Cookies | **Breakfast Drinks** 5 1/2x Coffee 5 1/2x Tang  **Lunch Drinks** 3x Kool-aid  **Dinner Drinks** 3x Iced Tea 3x Kool-aid  **Snack Drinks** 2 1/2x Kool-aid |