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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 person1 Can Pizza Sauce | 1 Bag Mozzarella Cheese, Shredded1 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 Bacon1 (Medium) Onion1 Bag (32-ox) Hash Browns | 12 Eggs16 (24-oz) Grated Cheddar1 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, Lean1 Small Onion, Chopped2 Tablespoons Yellow Mustard, Prepared2 Tablespoons Vinegar2 Tablespoons Sugar1 Tbsp Water | 1 Tsp Worcestershire Sauce1/4 Tsp Celery Seed1/4 Tsp Tabasco Sauce1/4 Cup Catsup16 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)** |
| CornSalt | ButterFoil\* |
| **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, Diced1 Onion, Diced12 Potatoes, Peeled & Sliced 1/4 inch thick rounds1 Can (4-oz) Diced Green Chiles | 1/2 Cup Water - plus more as neededSalt & Pepper - To Taste2 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, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 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 Peaches1 Package White Cake Mix | 1 Stick Butter1 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 Eggs1 Tbsp Ground Cinnamon1 Cup Milk | 16 Slices Texas Toast Bread1 Tbsp Vanilla Extract - OptionalBottle 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 choiceHint: 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 Frosting48 24-oz Grated Cheddar3 Bags 32-ox Hash Browns3 Cans 4-oz Diced Green Chiles3 Cans 8oz Crushed Pineapple3 Jars 8-oz Mild Salsa12 Strips bacon1 1/2 Lbs Bacon2 1/2 Loaves BreadButter3 Sticks Butter3 Boxes Carrot Cake Mix3/4 Cup Catsup3/4 Tsp Celery Seed1 1/2 Cups cheddar cheese6 Cups Cheddar Cheese6 Teaspoons cider vinegar3 Teaspoons Cinnamon1 1/2 Cups CoconutCorn68 EggsFoil\*3 Lbs Ground Beef, Lean2 1/2 Tablespoons Ground Cinnamon48 Hot Dogs3 Bottles Italian DressingKeebler Fudge Stripe cookies3 Cans Large Sliced PeachesMarshmallows1 Cup mayonnaise3 Medium Onion3 medium tomato2 1/2 Cups Milk2 1/2 Bags Mozzarella Cheese | 1 1/2 Cups Nuts3 Onion1 1/2 Cups Orange Juice9 Teaspoons Orange Peel2 1/2 Bags Pepperoni2 1/2 Cans Pizza Sauce24 Pork Chops36 Potatoes1 1/2 Cups Raisins1 1/2 Cups salad croutonsSaltSalt & PepperSalt and pepper to taste5 Per Person Sausage Links3 Small Onion12 Cups spring mix salad greens6 Tablespoons sugar6 Tablespoons SugarBottle Syrup or topping of choice3/4 Tsp Tabasco Sauce40 Slices Texas Toast Bread18 Slices Thick-Cut Bacon3 Teaspoons Vanilla2 1/2 Tablespoons Vanilla Extract1 1/2 Cups Vegetable Oil6 Tablespoons Vinegar1 1/2 Cups Water3 Tablespoons Water3 Packages White Cake Mix3 Teaspoons Worcestershire Sauce6 Tablespoons Yellow Mustard |

**Other Ingredients and Items**

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| **Breakfast Items**3x Fresh Fruit**Lunch Items**3x Canned Fruit3x Chips3x Cookies | **Breakfast Drinks**5 1/2x Coffee5 1/2x Tang**Lunch Drinks**3x Kool-aid**Dinner Drinks**3x Iced Tea3x Kool-aid**Snack Drinks**2 1/2x Kool-aid |