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| **Beaver Menu** | |
| **Fri. Snack** | Hot Dogs, Water |
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| **Sat. Breakfast** | Bacon-Cheese Oven Pancake, Grapes, Water |
| **Sat. Lunch** | Grilled Ham & Cheese Sandwiches, BBQ chips, Lemonade |
| **Sat. Dinner** | Eastern Chicken, Tomato, cheesy noodles, water |
| **Sat. Dessert** | Striped S'mores |
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| **Sun. Breakfast** | Toast , Jellies, Fruit cups, extra bacon (its America afterall), Milk |

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| **Hot Dogs** | |
|  | 2 Per Person Hot Dogs |
| **Option 1:** Bring water to a boil, add Hot Dogs and cook until warm  **Option 2:** Sharpen a stick, or grab a roster stick.  Cook over an open flame until reaching desired color.  Don't forget some toppings! | |

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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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| **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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| **Eastern Chicken** | |
| 8 Boneless, Skinless Chicken Breast 2 Cans Cream of Mushroom Soup | 8 Slices Bacon 2 Cups Sour Cream 1 Jar Dried Beef |
| Cover bottom of Dutch oven with single layer of dried beef. Wrap each chicken breast with a slice of bacon. Place chicken on the beef. Sprinkle remaining beef over each breast. Combine soup and sour cream in a bowl and spoon or pour over chicken. Cover and bake ***slowly for at least an hour until chicken is done.*** | |

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| **Striped S'mores** | |
| 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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| **Toast** | |
|  | Bread |
| Place bread Dutch oven lid until brown on one side.  Turn and butter browned side while other side is cooking.  Keep warm and serve with meal. | |

**Food List (For Recipe Ingredients)**

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| 1 Lb Bacon 8 Slices Bacon 2 Cups Bisquick 8 Boneless, Skinless Chicken Breast Bread Butter 2 Cans Cream of Mushroom Soup 1 Jar Dried Beef 3 Eggs 2 Per Person Hot Dogs Keebler Fudge Stripe cookies Marshmallows | 1 1/2 Cups Milk 3 Cups Shredded Swiss Cheese Sliced American Cheese Sliced Deli Ham 2 Cups Sour Cream 2 Tablespoons Sugar 1/2 Cup Syrup |

**Other Ingredients and Items**

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| **Breakfast Items** 1x extra bacon (its America afterall) 1x Fruit cups 1x Grapes 1x Jellies  **Lunch Items** 1x BBQ chips  **Dinner Items** 1x cheesy noodles 1x Tomato | **Breakfast Drinks** 1x Milk 1x Water  **Lunch Drinks** 1x Lemonade   **Dinner Drinks** 1x water  **Snack Drinks** 1x Water |