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| **Owl Menu** | |
| **Fri. Snack** | Cinnamon Braid, Water |
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| **Sat. Breakfast** | Sausage Hash Brown Casserole, Bag of Oranges, Tang |
| **Sat. Lunch** | Meatball Splash Sandwiches, Bananas (1 per person), Veggie straws (family bag), Gatorade (Mix) |
| **Sat. Dinner** | Lasagna, Grapes (1 package), Kool-Aid (Mix) |
| **Sat. Dessert** | Dutch Oven S'mores |
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| **Sun. Breakfast** | Breakfast Burritos , Fruit cups (1 per person), Tang |

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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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| **Sausage Hash Brown Casserole** | |
| 2 Bags (32-oz) Frozen Hash Browns, Thawed 2 Cans (15-oz) Condensed Cream of Chicken 2 (16-oz) Smoked Sausage or Chorizo, Diced 4 Cups Cheddar Cheese, Grated | 1 White or Yellow Onion Salt and Pepper Green Onion, Chopped - For Garnish |
| 1. Place hash browns, sausage and onion in the Dutch oven  2. Sprinkle cheddar cheese over the top, then cover with condensed soup.  3. Bake for 1 hour or until hash browns and onions are tender.  4. Taste and season with salt and pepper, if necessary | |

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| **Meatball Splash Sandwiches** | |
| Pre-Cooked Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded Mozzarella |
| Heat the meatballs in sauce.  Toast buns on griddle over fire.  Add meatballs to buns.  Top with shredded cheese.  Wrap in foil and heat over coals until cheese melts.  Be careful not to burn them! | |

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| **Lasagna** | |
| 1 1/2 Lbs Lean Ground Beef 23 Ounces Spaghetti Sauce 12 Ounces Shredded Mozzarella 3 Eggs | 2 1/4 Cups Cottage or Ricotta Cheese 1/4 Cup Grated Parmesan or Romano 13 Lasagna Noodles 1 1/2 Teaspoons Oregano 3/4 Cup Hot Water |
| Brown the ground beef.  Remove beef to a large mixing bowl.  To the beef, add the spaghetti sauce and mix well.  In another bowl, mix together all 3 cheeses, reserving 1/4 mozzarella for the top, eggs and oregano.    Line your Dutch oven with foil.  Place the layers in the Dutch oven in the following order:  Break up four lasagna noodles in the bottom of the oven.  Spread 1/3 of meat mixture over noodles.  Spread ½ of cheese mixture over meat mixture.  Break up 5 noodles and place on next.  Spread ½ of remaining meat mixture over noodles.  Spread remaining cheese mixture over meat mixture.  Break up remaining noodles and place over cheese.  Spread remaining meat mixture over noodles.  Sprinkle with reserved mozzarella.    Pour the hot water all around the edges of the Dutch oven.  Place the lid on the oven and bake for 1 ½ hours.  This recipe works well with 12 coals on top and 12 coals on the bottom.  Start testing after 45 minutes with a fork to see that noodles are soft.  Watch for burning.  Adjust heat accordingly. | |

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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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| **Breakfast Burritos** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. | |

**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 Cans 15-oz Condensed Cream of Chicken 2 16-oz Smoked Sausage or Chorizo 2 Bags 32-oz Frozen Hash Browns 1 Lb Bacon 1 Cup Brown Sugar 1/2 Cup butter 1 1/2 Sticks Butter 1 Cup Butterscotch chips 18 charcoal briquettes 4 Cups Cheddar Cheese 1 Tbsp Cinnamon 2 1/4 Cups Cottage or Ricotta Cheese 5 Eggs 1/4 Cup Grated Parmesan or Romano Green Onion 3/4 Cup Hot Water 13 Lasagna Noodles | 1 1/2 Lbs Lean Ground Beef 2 Cups miniature marshmallows 1 1/2 Teaspoons Oregano 2 Cans Pillsbury Grands Pre-Cooked Meatballs Salt and Pepper Shredded Cheddar Shredded Mozzarella 12 Ounces Shredded Mozzarella 1 Jar Small Mild Chunky Salsa Soft Taco Shells Spaghetti Sauce 23 Ounces Spaghetti Sauce Sub or Deli Buns 1/2 Cup Walnuts 1 White or Yellow Onion 1/2 Cup White Sugar |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bag of Oranges 1x Fruit cups (1 per person)  **Lunch Items** 1x Bananas (1 per person) 1x Veggie straws (family bag)  **Dinner Items** 1x Grapes (1 package) | **Breakfast Drinks** 2x Tang  **Lunch Drinks** 1x Gatorade (Mix)  **Dinner Drinks** 1x Kool-Aid (Mix)  **Snack Drinks** 1x Water |