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| **Skunk Menu** |
| **Mon. Breakfast**  | Reuben Sandwiches  |
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| **Fri. Snack**  | Pepperoni-Cheese Monkey Bread, Water  |
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| **Sat. Breakfast (x1.5)** | Cinnamon Sugar Campfire Donuts, Dutch Oven Denver Omlette, Coffee, Milk  |
| **Sat. Lunch (x1.5)** | Reuben Sandwiches, Chips, Apples (1 per person), Troop Drink  |
| **Sat. Dinner (x1.5)** | Ham Loaf, Baked Pineapple, Real Mashed Potatoes, Troop Drink  |
| **Sat. Dessert (x1.5)** | Dutch Oven Brownies, Milk  |
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| **Sun. Breakfast (x1.5)** | 3-Grain Pancakes, Bananas (1 per person), Coffee  |

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| **Reuben Sandwiches** |
| 2 Lbs Sliced Corned Beef8 Slices Swiss Cheese16 Slices Rye Breaad | Butter1 Can Saurkraut, Well Drained1 Bottle Thousand Island Dressing |
| Butter bread and toast on the griddle, set aside.  Place 8 piles of corned beef on griddle and heat through, turning as necessary.  When meat is totally warmed, place a slice so cheese on each pile.  Let it stand until partially melted.  Place meat & cheese on a slice of toast.  Add sauerkraut and dressing and second piece of toast.  Great with dill pickles and chips.    |

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| **Pepperoni-Cheese Monkey Bread** |
| 2 Tubes refrigerator biscuits2 Cups shredded mozzarella | 1 Cup pepperoni slices, cut into qtrs.Parmesan cheese |
| Snip each biscuit into quarters.  Grease Dutch oven with Crisco or cooking spray.  Place a single layer of biscuits in the oven.  Sprinkle with pepperoni and cheese.  Add another layer of biscuits and continue to add pepperoni and cheese until used up.  Sprinkle lightly with Parmesan cheese.  Bake for 30-40 minutes.    |

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| **Cinnamon Sugar Campfire Donuts (x1.5)** |
| 1 Tube Refrigerated biscuit doughCooking Oil | 1 Cup Sugar2 Tablespoons Cinnamon |
| * In an iron skillet or Dutch oven, heat oil on low until shimmering hot. If the oil is too hot, the outside will brown and the inside will be raw, so make sure to cook on low.
* Mix granulated sugar and cinnamon, stirring to get an even mixture for coating the donut.
* Open biscuits and pole a hole in the middle of each biscuit to resemble a donut.
* Once the oil is hot, carefully drop 3-4 biscuits into the oil and cook about 3-4 minutes on each side or until golden and then flip the donut over to cook the other side.
* When the donut is golden on each side, carefully remove the donut and place onto paper towels to drain for a moment.
* Then carefully drop the hot donut into the cinnamon sugar and coat your donut on all sides. Enjoy!!
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| **Dutch Oven Denver Omlette (x1.5)** |
| 16 Eggs1 Cup half-and-half cream2 Cups shredded cheddar cheese | 2 Cups ham, finely chopped, fully cooked 1/2 Cup green pepper, finely chopped1/2 Cup onion, finely chopped |
| In a large bowl, beat the eggs.  Add the cream and beat with wire whisk until blended.  Stir in the rest of the ingredients.  Pour into a Dutch oven.  Bake about 45 minutes until golden brown and cooked in the middle.   |

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| **Reuben Sandwiches (x1.5)** |
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| Butter bread and toast on the griddle, set aside.  Place 8 piles of corned beef on griddle and heat through, turning as necessary.  When meat is totally warmed, place a slice so cheese on each pile.  Let it stand until partially melted.  Place meat & cheese on a slice of toast.  Add sauerkraut and dressing and second piece of toast.  Great with dill pickles and chips.    |

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| **Ham Loaf (x1.5)** |

1 Lb Ground Pork
1 Lb Ground Ham
1 Cup Bread Crumbs
1 Eggs
Sprinkle of Salt
1 Cup Milk, Scant

**Sauce**

3/4 Cup Brown Sugar
1 Tsp Dry Mustard
1/2 Cup Water
1/2 Cup Vinegar

Mix all ingredients with CLEAN hands and shape into a loaf.  Bake in Dutch oven for 1 hour.  Pour sauce over loaf and bake ½ hour longer.

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| **Baked Pineapple (x1.5)** |
| 2 Cups Chunked Pineapple, Drained2 Tablespoons Flour3/4 Cup Sugar | 1 Cup Shredded Cheddar Cheese1 Tube Ritz Crackers, Crushed1 Stick Margarine |
| In 2-quart casserole dish combine pineapple, sugar, and flour, toss. Sprinkle cheese on top. Sprinkle Ritz on top of cheese. Pour melted butter over all. Bake at 350 for one hour.  |

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| **Real Mashed Potatoes (x1.5)** |
| 5 Lbs Baking Potatoes, Peeled and Quartered - Leave skin on for thicker Potatoes3 (Cloves) Garlic, peeled | 1 Cup Milk2 Tablespoons ButterSalt 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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| **Dutch Oven Brownies (x1.5)** |
| 1 Box (18.3 oz) Brownie Mix1 Can (12 oz Coke, Dr. Pepper, etc) Dark Soda | 1 Bag (12 oz) Chocolate chips |
| For easy cleanup, use a Dutch oven liner.Mix the brownie batter with soda.Pour half the batter into the Dutch oven.  Scatter the Chocolate chips, add remaining batter.  (Optionally, use half the chocolate chips in the middle, half on the top)Bake approximately 30-60 minutes, or until knife comes out clean. |

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| **3-Grain Pancakes (x1.5)** |
| 1/2 Cup Quick Oatmeal1/2 Cup Yellow Cornmeal2 Cups Buttermilk1 Eggs1 Tbsp Vegetable Oil1 Cup Wheat Flour | 2 Tablespoons Brown Sugar1 Tsp Orange Peel, Shredded1 Tsp Baking Soda1/2 Tsp Salt1/2 Cup Pecan Pieces |
| Combine oatmeal and cornmeal in mixing bowl; stir in buttermilk and let stand 10 minutes, stirring occasionally.  Stir in egg and oil.  Combine flour, brown sugar, orange peel, baking soda, and salt.  Add to first mixture and stir until smooth.  Add pecans.  Heat griddle to medium and lightly coat with oil.  Pour 1/3 cup batter to make a 4-inch pancake.  Cook until edges loose their wet and shiny look.  Flip and cook second side until brown and baked through.  Serve with Butter Stewed Fruit.  |

**Food List (For Recipe Ingredients)**

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| 1 1/2 Bags 12 oz Chocolate chips1 1/2 Cans 12 oz Coke, Dr. Pepper, etc Dark Soda1 1/2 Boxes 18.3 oz Brownie Mix7 1/2 Lbs Baking Potatoes1 1/2 Teaspoons Baking Soda1 1/2 Cups Bread Crumbs3 Tablespoons Brown Sugar1 1/8 Cups Brown SugarButter3 Tablespoons Butter3 Cups Buttermilk3 Cups Chunked Pineapple3 Tablespoons Cinnamon4 1/2 Cloves GarlicCooking Oil1 1/2 Teaspoons Dry Mustard27 Eggs3 Tablespoons Flour3/4 Cup green pepper1 1/2 Lbs Ground Ham1 1/2 Lbs Ground Pork1 1/2 Cups half-and-half cream3 Cups ham1 1/2 Sticks Margarine1 1/2 Cups Milk1 1/2 Cups Milk, Scant3/4 Cup onion1 1/2 Teaspoons Orange Peel | Parmesan cheese3/4 Cup Pecan Pieces1 Cup pepperoni slices3/4 Cup Quick Oatmeal1 1/2 Tubes Refrigerated biscuit dough2 Tubes refrigerator biscuits1 1/2 Tubes Ritz Crackers40 Slices Rye Breaad3/4 Tsp SaltSalt and Pepper2 1/2 Cans Saurkraut3 Cups shredded cheddar cheese1 1/2 Cups Shredded Cheddar Cheese2 Cups shredded mozzarella5 Lbs Sliced Corned BeefSprinkle of Salt2 5/8 Cups Sugar20 Slices Swiss Cheese2 1/2 Bottles Thousand Island Dressing1 1/2 Tablespoons Vegetable Oil3/4 Cup Vinegar3/4 Cup Water1 1/2 Cups Wheat Flour3/4 Cup Yellow Cornmeal |

**Other Ingredients and Items**

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| **Breakfast Items**1 1/2x Bananas (1 per person)**Lunch Items**1 1/2x Apples (1 per person)1 1/2x Chips | **Breakfast Drinks**3x Coffee1 1/2x Milk**Lunch Drinks**1 1/2x Troop Drink**Dinner Drinks**1 1/2x Troop Drink**Snack Drinks**1x Water**Dessert Drinks**1 1/2x Milk |