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| **Skunk Menu** | |
| **Fri. Snack (x2)** | BBQ ham sandwiches, Chips , Tang |
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| **Sat. Breakfast (x2)** | Dutch Oven Denver Omlette, Tang, Coffee , Hot Chocolate |
| **Sat. Lunch (x2)** | Bacon Lettuce & Tomato Sandwiches, Apples, Tang |
| **Sat. Dinner (x4)** | Wild Rice with Sausage, Green Beans with Bacon, Pineapple-Orange-Cranberry Relish, Real Mashed Potatoes, Hang 'Em High Tripod Turkey, Tang |
| **Sat. Dessert (x2)** | Carrot Cake Plus, Pumpkin Dump Cake |
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| **Sun. Breakfast (x2)** | Breakfast Scramble, Apples, Burrito wraps, Tang , Coffee , Hot Chocolate |

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| **BBQ ham sandwiches (x2.0)** | |
| 1 Lb (per 5 people) Chipped Ham 1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through. | |

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| **Dutch Oven Denver Omlette (x2.0)** | |
| 16 Eggs 1 Cup half-and-half cream 2 Cups shredded cheddar cheese | 2 Cups ham, finely chopped, fully cooked  1/2 Cup green pepper, finely chopped 1/2 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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| **Bacon Lettuce & Tomato Sandwiches (x2.0)** | |
| 2 Lbs Bacon 1 Head Lettuce or Bunch Leaf | 2 Tomatoes Loaf of Bread Miracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast. | |

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| **Wild Rice with Sausage (x4.0)** | |
| 2 Packages Slivered Almonds 2 Cans Mushroom Stems and Pieces 2 1/2 Cups Celery, Diced 1/4 Tsp Thyme 1/2 Cup Butter 2 Packages Uncle Ben's Wild Rice | 1/2 Cup Chopped Onions 2 Teaspoons Salt 1/8 Tsp Pepper 1/2 Tsp Marjoram - Can substitute 1/2 tsp Sage, exclude Thye 2 Lbs Bulk Sausage |
| Cook & drain sausage, set aside.  Make rice per package directions.  Sauté mushrooms, onions and celery in butter.  Throw everything together, add spices. Heat through. | |

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| **Green Beans with Bacon (x4.0)** | |
| Bacon Onion | Green Beans Vinegar |
| Dice and fry the bacon in small Dutch oven.  When bacon is nearly done, add diced onions and sauté briefly.  Drain off grease.  Heat beans separately.  Mix with bacon – onion mixture and sprinkle with vinegar.  Toss gently to mix. | |

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| **Pineapple-Orange-Cranberry Relish (x4.0)** | |
| 2 Cans (16-oz) whole berry cranberries 2 Cans (11-oz) mandarin oranges | 2 Cans (8-oz) crushed pineapple 1/2 Cup chopped pecans, toasted |
| Drain oranges and pineapple.  Combine fruit.  Stir in pecans just before serving. | |

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| **Real Mashed Potatoes (x4.0)** | |
| 5 Lbs Baking Potatoes, Peeled and Quartered - Leave skin on for thicker Potatoes 3 (Cloves) Garlic, peeled | 1 Cup Milk 2 Tablespoons Butter Salt 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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| **Hang 'Em High Tripod Turkey (x4.0)** | |
| 1 Turkey Salt Pepper Herbs & Spices - Use your discretion 2 Turkey Bags Aluminum Foil | 4 Rebar Stakes Rope 4 Chicken Wire Charcoal Chimney 2 Tablespoons Flour 1 Celery 1 Metal Hook - Can use Metal Coat Hanger |
| Lash a Tripod approximately 6' tall. Prepare a 2 foot square base of Aluminum Foil (Ideal is an 18" Foil box between each tower). Stake the 4 Coal Towers at the corners of this foil base. Wrap Aluminum foil around the chimneys to create an "oven".  The Tripod should fit around the oven, allowing you to hang the turkey in the center of the oven.  Clean turkey and season inside and out. Place a few TBSP of flour in cooking bag and shake. This keeps turkey from sticking to the bag. Add a couple ribs of celery. Double bag the turkey and suspend from the tripod using the Metal Hook.  \*Tip - Tie the legs at the top. Helps with stability, and if it falls off the legs, it's done!  Cook as you would in a 350 F Oven (15-20 minutes per lb).  Should be about 3-4" off the ground.  Maintain charcoal throughout the afternoon. Allow turkey to sit before carving.  Be patient, there isn't a need to cover the top. | |

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| **Carrot Cake Plus (x2.0)** | |

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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| **Pumpkin Dump Cake (x2.0)** | |
| 1 Can (15-oz) pumpkin puree 1 Can (10-oz) evaporated milk 1 Cup light brown sugar 3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice 1 Box yellow cake mix 1 Cup butter, melted - 2 sticks 1 Cup crushed graham crackers, or pecans or walnuts 1/2 Cup toffee bits - Optional |
| Spray Dutch oven with cooking spray.  In a large bowl combine pumpkin, milk, sugar, eggs, and spice.  Stir to combine and pour into Dutch oven.  Sprinkle dry cake mix on top followed by crackers or nuts.  Pour the butter evenly over the top.  Bake 45-50 minutes until center is set and edges are lightly browned.    Serve with ice cream or whipped cream. | |

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| **Breakfast Scramble (x2.0)** | |
| 1 Lb Bacon 1 Lb Smoked Sausage, Sliced 1 Green Pepper, Diced 1 Red Pepper, Diced 8 Ounces Fresh Mushrooms, Sliced 2 (Medium) Onions, Diced | 18 Eggs 2 Cups Shredded Cheddar Hot Sauce - Optional Salsa - Optional 1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft.   **Drain well before adding the eggs.**   Scramble together until firm. Add cheese on top and cook a minute or two longer to melt.   Serve with hot sauce or salsa. | |

**Food List (For Recipe Ingredients)**

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| 2 Containers 1 lb Cream Cheese Frosting 2 Cans 10-oz evaporated milk 8 Cans 11-oz mandarin oranges 2 Cans 15-oz pumpkin puree 8 Cans 16-oz whole berry cranberries 8 Cans 8-oz crushed pineapple 2 Cans 8oz Crushed Pineapple Aluminum Foil 6 Lbs Bacon Bacon 20 Lbs Baking Potatoes 2 Bottles BBQ Sauce 8 Lbs Bulk Sausage 2 Cups butter 2 Cups Butter 8 Tablespoons Butter 2 Boxes Carrot Cake Mix 10 Cups Celery 4 Celery 16 Chicken Wire Charcoal Chimney 2 Cups Chopped Onions 2 Cups chopped pecans 12 Cloves Garlic 1 Cup Coconut 2 Cups crushed graham crackers, or pecans or walnuts 82 Eggs 8 Tablespoons Flour 16 Ounces Fresh Mushrooms Green Beans 2 Bunches Green onions 1 Cup green pepper 2 Green Pepper 2 Cups half-and-half cream 4 Cups ham 10 Hamburger Buns 2 Head Lettuce or Bunch Leaf Herbs & Spices Hot Sauce 2 Cups light brown sugar Loaf of Bread | 2 Teaspoons Marjoram 4 Medium Onions 4 Metal Hook 4 Cups Milk Miracle Whip 8 Cans Mushroom Stems and Pieces 1 Cup Nuts 1 Cup onion Onion 1 Cup Orange Juice 6 Teaspoons Orange Peel 1/2 Tsp Pepper Pepper 2 Lbs per 5 people Chipped Ham 2 Tablespoons pumpkin pie spice 1 Cup Raisins 16 Rebar Stakes 2 Red Pepper Rope Salsa 8 Teaspoons Salt Salt Salt and Pepper 4 Cups Shredded Cheddar 4 Cups shredded cheddar cheese 8 Packages Slivered Almonds 2 Lbs Smoked Sausage 1 Tsp Thyme 1 Cup toffee bits 4 Tomatoes 4 Turkey 8 Turkey Bags 8 Packages Uncle Ben's Wild Rice 2 Teaspoons Vanilla 1 Cup Vegetable Oil Vinegar 2 Boxes yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items** 2x Apples 2x Burrito wraps  **Lunch Items** 2x Apples  **Snack Items** 2x Chips | **Breakfast Drinks** 4x Coffee  4x Hot Chocolate 2x Tang 2x Tang   **Lunch Drinks** 2x Tang  **Dinner Drinks** 4x Tang  **Snack Drinks** 2x Tang |