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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 Ham1 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 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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| **Bacon Lettuce & Tomato Sandwiches (x2.0)** |
| 2 Lbs Bacon1 Head Lettuce or Bunch Leaf | 2 TomatoesLoaf of BreadMiracle 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 Almonds2 Cans Mushroom Stems and Pieces2 1/2 Cups Celery, Diced1/4 Tsp Thyme1/2 Cup Butter2 Packages Uncle Ben's Wild Rice | 1/2 Cup Chopped Onions2 Teaspoons Salt1/8 Tsp Pepper1/2 Tsp Marjoram - Can substitute 1/2 tsp Sage, exclude Thye2 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)** |
| BaconOnion | Green BeansVinegar |
| 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 cranberries2 Cans (11-oz) mandarin oranges | 2 Cans (8-oz) crushed pineapple1/2 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 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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| **Hang 'Em High Tripod Turkey (x4.0)** |
| 1 TurkeySaltPepperHerbs & Spices - Use your discretion2 Turkey BagsAluminum Foil | 4 Rebar StakesRope4 Chicken Wire Charcoal Chimney2 Tablespoons Flour1 Celery1 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 puree1 Can (10-oz) evaporated milk1 Cup light brown sugar3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice1 Box yellow cake mix1 Cup butter, melted - 2 sticks1 Cup crushed graham crackers, or pecans or walnuts1/2 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 Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 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 Frosting2 Cans 10-oz evaporated milk8 Cans 11-oz mandarin oranges2 Cans 15-oz pumpkin puree8 Cans 16-oz whole berry cranberries8 Cans 8-oz crushed pineapple2 Cans 8oz Crushed PineappleAluminum Foil6 Lbs BaconBacon20 Lbs Baking Potatoes2 Bottles BBQ Sauce8 Lbs Bulk Sausage2 Cups butter2 Cups Butter8 Tablespoons Butter2 Boxes Carrot Cake Mix10 Cups Celery4 Celery16 Chicken Wire Charcoal Chimney2 Cups Chopped Onions2 Cups chopped pecans12 Cloves Garlic1 Cup Coconut2 Cups crushed graham crackers, or pecans or walnuts82 Eggs8 Tablespoons Flour16 Ounces Fresh MushroomsGreen Beans2 Bunches Green onions1 Cup green pepper2 Green Pepper2 Cups half-and-half cream4 Cups ham10 Hamburger Buns2 Head Lettuce or Bunch LeafHerbs & SpicesHot Sauce2 Cups light brown sugarLoaf of Bread | 2 Teaspoons Marjoram4 Medium Onions4 Metal Hook4 Cups MilkMiracle Whip8 Cans Mushroom Stems and Pieces1 Cup Nuts1 Cup onionOnion1 Cup Orange Juice6 Teaspoons Orange Peel1/2 Tsp PepperPepper2 Lbs per 5 people Chipped Ham2 Tablespoons pumpkin pie spice1 Cup Raisins16 Rebar Stakes2 Red PepperRopeSalsa8 Teaspoons SaltSaltSalt and Pepper4 Cups Shredded Cheddar4 Cups shredded cheddar cheese8 Packages Slivered Almonds2 Lbs Smoked Sausage1 Tsp Thyme1 Cup toffee bits4 Tomatoes4 Turkey8 Turkey Bags8 Packages Uncle Ben's Wild Rice2 Teaspoons Vanilla1 Cup Vegetable OilVinegar2 Boxes yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**2x Apples2x Burrito wraps**Lunch Items**2x Apples**Snack Items**2x Chips  | **Breakfast Drinks**4x Coffee 4x Hot Chocolate2x Tang2x Tang **Lunch Drinks**2x Tang**Dinner Drinks**4x Tang**Snack Drinks**2x Tang |