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| **Troop Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Gatorade |
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| **Sat. Breakfast** | French Toast, Orange juice |
| **Sat. Lunch** | Bacon Lettuce & Tomato Sandwiches, Water |
| **Sat. Dinner** | Chicken Fried Rice, Milk |
| **Sat. Dessert** | Giant Chocolate Chip Cookie |
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| **Sun. Breakfast** | Chocolate Chip Pancakes, Water |

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| **BBQ ham sandwiches (x0.5)** | |
| 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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| **French Toast (x0.5)** | |
| 8 Eggs 1 Tbsp Ground Cinnamon 1 Cup Milk | 16 Slices Texas Toast Bread 1 Tbsp Vanilla Extract - Optional Bottle Syrup or topping of choice |
| Beat eggs, vanilla and cinnamon in shallow dish. Stir in milk.  Dip bread in egg mixture, turning to coat both sides evenly.  Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve with syrup and butter or topping of choice Hint: place syrup in clean up water for a few second to help it flow better | |

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| **Bacon Lettuce & Tomato Sandwiches (x0.5)** | |
| 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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| **Chicken Fried Rice (x0.5)** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes. | |

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| **Giant Chocolate Chip Cookie (x0.5)** | |
|  | roll of Pillsbury Chocolate Chip Cookies, or any other favorite |
| Place a metal cook kit plate upside down in a Dutch oven.  Line the oven with foil.  Take a roll of Pillsbury Chocolate Chip Cookies, or any other favorite, and press it into the bottom of the Dutch oven to make one big cookie.  Place coals on top (15) and bottom (9) and bake according to package directions.  The plate keeps the cookie from burning on the bottom.  Test the cookie by inserting a piece of straw or clean twig in the center.  If it comes out clean, the cookie is done.  Lift the foil out of the oven and LET IT COOL for at least 5 minutes.  The cookie will crumble into a gooey mess otherwise.  Wipe out the Dutch oven and the plate with a paper towel.  The only cleanup you have is the knife you use to cut the cookie onto wedges and the glasses from the cold milk.  (There is a law somewhere that states you must have cold milk on hand when serving hot cookies!) | |

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| **Chocolate Chip Pancakes (x0.5)** | |
| 1/2 Cup Chocolate Chips - Can increase or decrease to preference 1 Cup Pancake Mix | 2/3 Cup Water |
| Mix pancakes according to Mix direction.  Add Chips after mixing water and pancake mix.    On a lightly greased griddle, spoon about 1/4 cup into circular pancakes.  When you see bubbles forming, it is close to flipping time.  Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes. | |

**Food List (For Recipe Ingredients)**

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| 1 Lb Bacon 5 Slices Bacon 1/2 Bottle BBQ Sauce 3/4 Lb Chicken Breast 1/4 Cup Chocolate Chips 8 Eggs 1/2 Bunch Green Onions 1/2 Tbsp Ground Cinnamon 2 1/2 Hamburger Buns 1/2 Head Lettuce or Bunch Leaf Loaf of Bread 1/2 Cup Milk Miracle Whip 1/2 Cup Pancake Mix | 1/2 Lb per 5 people Chipped Ham roll of Pillsbury Chocolate Chip Cookies, or any other favorite 1/2 Bottle Small Soy Sauce Bottle Syrup or topping of choice 8 Slices Texas Toast Bread 1 Tomatoes 1/2 Package Uncle Ben's Converted Rice 1/2 Tbsp Vanilla Extract 1/3 Cup Water |

**Other Ingredients and Items**

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| **Breakfast Drinks** 1/2x Orange juice  1/2x Water  **Lunch Drinks** 1/2x Water  **Dinner Drinks** 1/2x Milk  **Snack Drinks** 1/2x Gatorade |