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| **Beaver Menu** | |
| **Fri. Snack** | Goo Dip, Water |
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| **Sat. Breakfast** | Fruity Baked Oatmeal , Milk |
| **Sat. Dinner** | Chicken - Shake & Bake , Pepper, Leftover oranges, Water |
| **Sat. Dessert** | Striped S'mores, Water |
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| **Sun. Breakfast** | One-Eyed Sailors, Strawberries, Milk |

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| **Goo Dip** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (Big Bag) Tortilla chips (Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch.   Vegetarian option:  Use separate dutch and leave out hamburger. | |

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| **Fruity Baked Oatmeal** | |
| 3 Cups Quick Oatmeal 1 Cup Brown Sugar 2 Teaspoons Baking Powder 1 Tsp Salt 1/2 Tsp Cinnamon 2 Eggs, Lightly Beaten | 1 Cup Milk 1/2 Cup Butter, Melted 1 Granny Smith Apple, Peeled, Chopped 1/3 Cup Blueberries 1/3 Cup Peaches |
| Spray a 12-inch Dutch oven with cooking spray.  Then in that oven, combine oats, brown sugar, baking powder, salt and cinnamon.  In a separate bowl combine the eggs, milk, and butter.  Pour over the dry ingredients.  Stir in the fruit.  Bake about 40 minutes until a knife inserted in the center comes out clean.  Cut into slices and serve with milk, if desired. | |

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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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| **Striped S'mores** | |
| Keebler Fudge Stripe cookies | Marshmallows |
| Take your leftover coals from dinner and pile them up.  Toast a marshmallow over the coals and place between two cookies. | |

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| **One-Eyed Sailors** | |
| Bread Butter | Eggs Salt and Pepper Jelly or Jam |
| Butter one side of a slice of bread.  Cut out a hole the size of an egg yolk in the center.  Place buttered side down on a hot greased griddle.  Break an egg into the hole.  Cook slow until white is set.  Flip and cook a few seconds more.  Salt and pepper to taste.  Fry the ‘hole’ too and spread with jam. | |

**Food List (For Recipe Ingredients)**

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| 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 2 Teaspoons Baking Powder 1 Big Bag Tortilla chips 1/3 Cup Blueberries Bread 1 Cup Brown Sugar Butter 1/2 Cup Butter Chicken Pieces 1/2 Tsp Cinnamon 1 Eggs 1 Granny Smith Apple 1 Lb Hamburger Jelly or Jam | Keebler Fudge Stripe cookies 1 Jar Large Salsa Marshmallows 1 Cup Milk 3 Tablespoons Oil Optional Hot Sauce 1/3 Cup Peaches 3 Cups Quick Oatmeal 1 Tsp Salt Salt and Pepper Shake and Bake Packets |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Strawberries  **Dinner Items** 1x Leftover oranges 1x Pepper | **Breakfast Drinks** 2x Milk  **Dinner Drinks** 1x Water  **Snack Drinks** 1x Water  **Dessert Drinks** 1x Water |