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| **Skunk Menu** |
| **Fri. Snack**  | Apple Crisp  |
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| **Sat. Breakfast (x1.5)** | Dutch Oven Denver Omlette, Tang, Coffee  |
| **Sat. Lunch**  | 12-Pack Maruchan Ramen 3x, 40-Pack Kar’s Gluten Free Sweet ‘N Salty Trail Mix, 65-Pack Skittles and Starburst Fun Size Gummy Candy Variety (Check Crew Box), 36 oranges/clementines , 18-Pack Gatorade Thirst Quencher 2x  |
| **Sat. Dinner (x1.5)** | Chicken Cordon Bleu Casserole, Green Beans with Bacon, Tang  |
| **Sat. Dessert (x1.5)** | Pumpkin Dump Cake , Milk  |
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| **Sun. Breakfast (x1.5)** | Breakfast Scramble, Milk  |

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| **Apple Crisp** |
| 4 Cups (Large) Apples, Sliced & Peeled - Tart preferred1/4 Cup Brown Sugar, Packed | 2 Tablespoons Flour1 Tsp Cinnamon |

1 Cup Oats - Old Fashion preferred
1/3 Cup Butter, Cubed - Cold
1/2 Cup Brown Sugar, Packed
1/2 Tsp Cinnamon - Ground
2 Tablespoons Flour
Peel and Slice the Apples.  Combine Apples, 1/4c Brown Sugar, 2Tbsp Flour, 1tsp cinnamon in Dutch Oven.

In a bowl, combine the dry topping ingredients and cut butter into squares until mix is crumbly.

Sprinkle over the fruit.  Bake until topping is golden and fruit is tender.

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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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| **Chicken Cordon Bleu Casserole (x1.5)** |
| 4 Cups ((1/2 cup per chicken breast)) Boiling Water1 Bag (10 oz) Carrot, Shredded2 Tablespoons Margarine2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts5 Slices (1 per Chicken) Ham, cut in half5 Slices (1 per Chicken) Swiss Cheese, cut in half |
| Place carrots, rice and margarine in Dutch oven.  Stir in boiling water.  Place chicken breasts on top of rice mixture.  Top each breast with a slice of ham.  Bake for an hour or so until all liquid is absorbed and juice from chicken is clear.  Place cheese on each slice and bake a few minutes until cheese is melted.  |

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| **Green Beans with Bacon (x1.5)** |
| 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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| **Pumpkin Dump Cake (x1.5)** |
| 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 (x1.5)** |
| 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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| 6 Cups (1/2 cup per chicken breast) Boiling Water7 1/2 Slices 1 per Chicken Ham7 1/2 Slices 1 per Chicken Swiss Cheese15 1 per Scout Boneless, Skinless Chicken Breasts1 1/2 Bags 10 oz Carrot1 1/2 Cans 10-oz evaporated milk1 1/2 Cans 15-oz pumpkin puree3 Packages 6-oz Quick Cooking Wild Rice Mix1 1/2 Lbs BaconBacon3/4 Cup Brown Sugar1 1/2 Cups butter1/3 Cup Butter1 1/2 Teaspoons Cinnamon1 1/2 Cups crushed graham crackers, or pecans or walnuts55 1/2 Eggs4 Tablespoons Flour12 Ounces Fresh MushroomsGreen Beans1 1/2 Bunches Green onions3/4 Cup green pepper1 1/2 Green Pepper | 1 1/2 Cups half-and-half cream3 Cups hamHot Sauce4 Cups Large Apples1 1/2 Cups light brown sugar3 Tablespoons Margarine3 Medium Onions1 Cup Oats3/4 Cup onionOnion1 1/2 Tablespoons pumpkin pie spice1 1/2 Red PepperSalsa3 Cups Shredded Cheddar3 Cups shredded cheddar cheese1 1/2 Lbs Smoked Sausage3/4 Cup toffee bitsVinegar1 1/2 Boxes yellow cake mix |

**Other Ingredients and Items**

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| **Lunch Items**1x 36 oranges/clementines 1x 12-Pack Maruchan Ramen 3x1x 40-Pack Kar’s Gluten Free Sweet ‘N Salty Trail Mix1x 65-Pack Skittles and Starburst Fun Size Gummy Candy Variety (Check Crew Box) | **Breakfast Drinks**1 1/2x Coffee1 1/2x Milk1 1/2x Tang**Lunch Drinks**1x 18-Pack Gatorade Thirst Quencher 2x**Dinner Drinks**1 1/2x Tang**Dessert Drinks**1 1/2x Milk |