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| **Owl Menu** | |
| **Fri. Snack** | Goo Dip |
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| **Sat. Breakfast** | Peanut Butter French Toast, oranges, milk |
| **Sat. Dinner** | Swiss, Ham and Noodle Casserole, Watermelon, gatorade |
| **Sat. Dessert** | Lemon Apple Crisp |
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| **Sun. Breakfast** | Breakfast Burritos , 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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| **Peanut Butter French Toast** | |
| 1 Jar Peanut Butter 1 Jar Jelly | 12 Eggs 1 Cup Milk 16 Slices Bread - 2-4 slices per person |
| Make peanut butter and jelly sandwiches for each member of patrol.  Beat 1 dozen eggs with 1 cup of milk.  Dip sandwiches in egg mixture and fry as you would French toast. | |

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| **Swiss, Ham and Noodle Casserole** | |
| 1/2 Stick Margarine 1 Pint Sour Cream 1 (Large) Onion 16 Ounces Egg Noodles | 1 Green Pepper, Chopped 4 Cups Shredded Swiss Cheese 2 Cans Cream of Mushroom Soup 4 Cups Ham, Cubed |
| Boil noodles in Dutch oven according to package directions. Do not overcook. In lg. Frying pan, sauté onion and green pepper in margarine. Then stir in soup and sour cream. Drain noodles and leave half in the Dutch oven. On top of the noodles, layer 1/2 the Swiss cheese, 1/2 the ham and 1/2 the soup mixture. Repeat. Bake for 45 minutes until cooked through. Let stand for 5 minutes. | |

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| **Lemon Apple Crisp** | |
| 1 10" Oven Lined with Foil 6 Cups Tart Apples, peeled, cored, sliced 2 Tablespoons Lemon Juice 1/2 Cup Sugar 1/2 Cup Raisins 1 Cup Brown Sugar | 1 Cup Oats 3/4 Cup Flour 1/2 Cup Soft Butter 1/2 Cup Chopped Nuts 1 Tbsp Grated Lemon Rind 2 Teaspoons Cinnamon 1 Tsp Nutmeg |
| In a bowl stir apples, lemon juice, sugar & raisins until sugar dissolves.  Spread evenly in foil-lined Dutch oven.  Mix all other ingredients & place on top.  Bake with 13 top & 8 bottom briquettes for 20 minutes.  Remove bottom heat and continue cooking (10-15 min) until apples are tender and topping is brown.  For a special treat, serve with ice cream or heavy cream over top. | |

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| **Breakfast Burritos** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. | |

**Food List (For Recipe Ingredients)**

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| 1 10" Oven Lined with Foil 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 1 Lb Bacon 1 Big Bag Tortilla chips 16 Slices Bread 1 Cup Brown Sugar 1/2 Cup Chopped Nuts 2 Teaspoons Cinnamon 2 Cans Cream of Mushroom Soup 16 Ounces Egg Noodles 14 Eggs 3/4 Cup Flour 1 Tbsp Grated Lemon Rind 1 Green Pepper 4 Cups Ham 1 Lb Hamburger 1 Jar Jelly 1 Large Onion 1 Jar Large Salsa | 2 Tablespoons Lemon Juice 1/2 Stick Margarine 1 Cup Milk 1 Tsp Nutmeg 1 Cup Oats Optional Hot Sauce 1 Jar Peanut Butter 1/2 Cup Raisins Shredded Cheddar 4 Cups Shredded Swiss Cheese 1 Jar Small Mild Chunky Salsa 1/2 Cup Soft Butter Soft Taco Shells 1 Pint Sour Cream 1/2 Cup Sugar 6 Cups Tart Apples |

**Other Ingredients and Items**

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| **Breakfast Items** 1x oranges 1x strawberries  **Dinner Items** 1x Watermelon | **Breakfast Drinks** 2x milk  **Dinner Drinks** 1x gatorade |