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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 Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (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 Butter1 Jar Jelly | 12 Eggs1 Cup Milk16 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 Margarine1 Pint Sour Cream1 (Large) Onion16 Ounces Egg Noodles | 1 Green Pepper, Chopped4 Cups Shredded Swiss Cheese2 Cans Cream of Mushroom Soup4 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 Foil6 Cups Tart Apples, peeled, cored, sliced2 Tablespoons Lemon Juice1/2 Cup Sugar1/2 Cup Raisins1 Cup Brown Sugar | 1 Cup Oats3/4 Cup Flour1/2 Cup Soft Butter1/2 Cup Chopped Nuts1 Tbsp Grated Lemon Rind2 Teaspoons Cinnamon1 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 Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft 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 Foil1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese1 Lb Bacon1 Big Bag Tortilla chips16 Slices Bread1 Cup Brown Sugar1/2 Cup Chopped Nuts2 Teaspoons Cinnamon2 Cans Cream of Mushroom Soup16 Ounces Egg Noodles14 Eggs3/4 Cup Flour1 Tbsp Grated Lemon Rind1 Green Pepper4 Cups Ham1 Lb Hamburger1 Jar Jelly1 Large Onion1 Jar Large Salsa | 2 Tablespoons Lemon Juice1/2 Stick Margarine1 Cup Milk1 Tsp Nutmeg1 Cup OatsOptional Hot Sauce1 Jar Peanut Butter1/2 Cup RaisinsShredded Cheddar4 Cups Shredded Swiss Cheese1 Jar Small Mild Chunky Salsa1/2 Cup Soft ButterSoft Taco Shells1 Pint Sour Cream1/2 Cup Sugar6 Cups Tart Apples |

**Other Ingredients and Items**

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| **Breakfast Items**1x oranges1x strawberries**Dinner Items**1x Watermelon | **Breakfast Drinks**2x milk**Dinner Drinks**1x gatorade |