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| **Skunk Menu** |
| **Fri. Snack (x2)** | Goo Dip, Water  |
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| **Sat. Breakfast (x2)** | Scrambled French Toast, Fresh Fruit, Coffee  |
| **Sat. Lunch**  | Apples (46), Deli Sandwich Line (for 46), Chips (for 46), Various Cookies (For 46), Troop Drink  |
| **Sat. Dinner (x2)** | Chicken and Vegetable Stir Fry, Rice, Troop Drink  |
| **Sat. Dessert (x2)** | No Bake Cheesecake  |
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| **Sun. Breakfast (x2)** | Bacon & Egg Wraps, Coffee  |

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| **Goo Dip (x2.0)** |
| 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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| **Scrambled French Toast (x2.0)** |
| 8 Eggs1 Stick Butter6 Tablespoons Sugar2 Cups Milk | 1/4 Tsp Nutmeg1 Tsp Salt16 Slices Bread, Cubed1 Tsp Cinnamon |
| Beat eggs, milk, sugar, and spices.  Melt butter in Dutch oven.  When hot, pour in egg mixture and bread cubes.  Cook with folding strokes until golden brown.  Serve with syrup.   |

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| **Chicken and Vegetable Stir Fry (x2.0)** |
| 1 1/2 Lbs Skinless, Boneless Chicken Breast, Cut in 1” pcs3 Tablespoons Vegetable Oil3 Cups Broccoli Florets8 Ounces Fresh Mushrooms, Sliced4 Green Onions3 Carrots, peeled and sliced | 2 Cups Cauliflower Florets3 Stalks Celery, Sliced1/2 Cup Soy Sauce1/2 Cup Apple Juice1/2 Tsp Ground Ginger1 Clove Minced Garlic1 Tbsp Corn Starch, Dissolved in ¼ cup water |
| Marinate chicken in soy sauce, apple juice and garlic 15-20 minutes prior.  Reserve marinade for later use.  Heat the oil in oven to medium hot.  Add chicken and stir-fry until opaque.  Remove and set aside.  Now stir-fry broccoli, carrots, cauliflower and celery 3-4 minutes.  Add mushrooms onions and ginger.  Stir fry 3-4 more minutes.  Add dissolved corn starch, marinade and chicken.  Heat through until sauce has thickened.  Serve over cooked rice. |

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| **No Bake Cheesecake (x2.0)** |
| 1 Box (19.6 oz box) Jell-O No Bake Dessert Kit2 Tablespoons Sugar | 4 Tablespoons Butter, Melted1 1/2 Cups Milk1 (8-10 inch pan) Foil Pie Pan |
| Per package instructions combine the crust mix, sugar, and butter.  Press onto bottom and up sides of pie plate.Beat the filling mix and milk until thick.  Spoon over crust.Add to cooler to chill for about an hour.Remove and add fruit filling from kit.  Serve and enjoy. |

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| **Bacon & Egg Wraps (x2.0)** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* |

**Food List (For Recipe Ingredients)**

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| 2 Boxes 19.6 oz box Jell-O No Bake Dessert Kit2 8-10 inch pan Foil Pie Pan2 Blocks 8-oz Cream Cheese2 Packages 8-oz Taco blend shredded cheese1 Cup Apple Juice4 Lbs Bacon2 Big Bag Tortilla chips32 Slices Bread6 Cups Broccoli Florets2 Sticks Butter8 Tablespoons Butter6 Carrots4 Cups Cauliflower Florets6 Stalks Celery2 Teaspoons Cinnamon2 Clove Minced Garlic2 Tablespoons Corn Starch16 Eggs16 Ounces Fresh Mushrooms8 Green Onions | 1 Tsp Ground Ginger2 Lbs Hamburger2 Jars Large Salsa7 Cups Milk1/2 Tsp Nutmeg2 OnionOptional Hot Sauce4 Per Person Eggs2 Teaspoons SaltSalt & PepperShredded Cheese3 Lbs Skinless, Boneless Chicken Breast1 Cup Soy Sauce16 Tablespoons SugarTortilla Shells6 Tablespoons Vegetable Oil |

**Other Ingredients and Items**

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| **Breakfast Items**2x Fresh Fruit**Lunch Items**1x Apples (46)1x Chips (for 46)1x Deli Sandwich Line (for 46)1x Various Cookies (For 46)**Dinner Items**2x Rice | **Breakfast Drinks**4x Coffee**Lunch Drinks**1x Troop Drink**Dinner Drinks**2x Troop Drink**Snack Drinks**2x Water |