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| **Beaver Menu** |
| **Fri. Snack**  | Dog in a blanket, water  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, bag of apples, orange jucie  |
| **Sat. Lunch**  | Chicken Fajitas , tang  |
| **Sat. Dinner**  | Chicken and Vegetable Stir Fry, milk  |
| **Sat. Dessert**  | Chocolatey Chocolate Chip Cake with Cream Cheese Frosting  |
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| **Sun. Breakfast**  | Oatmeal, fruit cups 1 per person  |

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| **Dog in a blanket** |
| Biscuit RollWieners | Cheese |
| Wrap a wiener in biscuit dough, skewer on a stick and bake over hot coals. Or slit the wiener and insert a piece of cheese before you wrap and cook it.**\*\*Not eligible for First Class Camp** |

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| **Cheesy Sausage Potatoes** |
| 5 Lbs Potatoes, Peeled and Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese.    |

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| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.* Dice tomatoes and onions and place in a bowl
* Slice peppers and onions and sauté in a Dutch oven, remove to a bowl
* Put out shredded cheese and sour cream
* Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm.
* Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done.
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| **Chicken and Vegetable Stir Fry** |
| 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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| **Chocolatey Chocolate Chip Cake with Cream Cheese Frosting** |

1 Package (15.25 oz) Devil’s Food Cake Mix
1 1/2 Cups (Mini) Chocolate chips, Divided - Save some to sprinkle on top (if desired)
1 Package (3.4 oz) instant chocolate pudding mix
1 Cup Sour Cream
4 (large) Eggs
1/2 Cup Water
1/2 Cup Vegetable Oil
1 1/2 Cups (Mini) Chocolate chips

**Frosting**

1 Package (8 oz) Cream Cheese, softened
1/2 Stick Butter, softened - Half a Stick
2 1/2 Cups Powdered Sugar
1 Tsp Vanilla

1.     Light and heat 25 briquettes.

2.     While coals are heating, combine cake mix, instant pudding mix, sour cream, eggs, water and oil in a large bowl.

3.     Mix ingredients well then stir in chocolate chips, reserving some, if desired, for topping.

4.     Pour cake batter into a parchment-lined 12-inch camp Dutch oven. Cover with lid.

5.     Set eight coals underneath the oven and 17 coals on lid.

6.     Bake, rotating lid and oven a quarter-turn in opposite directions every 10 to 15 minutes.

7.     At 35 minutes, check doneness by touching cake surface. Once ready, cake will bounce back gently. A skewer or knife inserted should come out clean, with no batter adhering.

8.     Meanwhile, prepare frosting by beating cream cheese and butter together until fully mixed and fluffy.

9.     Add vanilla extract to cream cheese blend. Gradually stir in powdered sugar until thick.

10.  Transfer frosting to a quart-sized ziplock freezer bag.

Once cake is ready, cut corner from bag and squeeze frosting over cake in a pattern or smooth it over the surface with a knife. Sprinkle with any reserved chocolate chips.

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| **Oatmeal** |
| 6 Cups Water4 Cups Old Fashioned Oats1 Dash Salt | 1/2 Cup RaisinsMilkBrown Sugar |
| Bring salted water to a rolling boil in large pot or Dutch oven.  Add oats and raisins.  Stir constantly until most all the water is absorbed.  Make sure to scrape the bottom and sides of the pot.  Cover and remove from heat.  Let stand for 5 minutes.  Serve with milk and brown sugar.  |

**Food List (For Recipe Ingredients)**

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| 1 Package 15.25 oz Devil’s Food Cake Mix1 Package 3.4 oz instant chocolate pudding mix1 Package 8 oz Cream Cheese2 Cups 8-oz Shredded Cheddar Cheese1/2 Cup Apple JuiceBiscuit Roll3 Cups Broccoli FloretsBrown Sugar2 Lbs Bulk Sausage1/2 Stick Butter3 Carrots2 Cups Cauliflower Florets3 Stalks CeleryCheese8 Chicken Breasts1 Clove Minced Garlic1 Tbsp Corn Starch8 Ounces Fresh Mushrooms4 Green Onions1 Green Pepper1/2 Tsp Ground Ginger4 large Eggs2 Medium OnionsMilk | 3 Cups Mini Chocolate chips4 Cups Old Fashioned Oats1 Onion5 Lbs Potatoes1 Pouch Fajita / Taco Seasoning2 1/2 Cups Powdered Sugar1/2 Cup Raisins1 Dash Salt16 Ounces Shredded Cheddar Cheese1 1/2 Lbs Skinless, Boneless Chicken Breast1 Pint Sour Cream1 Cup Sour Cream1/2 Cup Soy Sauce2 Tomatoes8 Tortillas1 Tsp Vanilla3 Tablespoons Vegetable Oil1/2 Cup Vegetable Oil6 1/2 Cups WaterWieners |

**Other Ingredients and Items**

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| **Breakfast Items**1x bag of apples1x fruit cups 1 per person | **Breakfast Drinks**1x orange jucie**Lunch Drinks**1x tang**Dinner Drinks**1x milk**Snack Drinks**1x water |