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| **Landon Witherow; Colin Paisley Menu** |
| **Fri. Snack**  | Goo Dip  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, milos tea (if in budget)  |
| **Sat. Lunch**  | kraft mac n cheese , burgers for hot rock  |
| **Sat. Dinner**  | Loaded baked potatoes  |
| **Sat. Dessert**  | Giant Chocolate Chip Cookie  |
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| **Sun. Breakfast**  | Bacon  |

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| **Goo Dip (x0.5)** |
| 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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| **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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| **Loaded baked potatoes** |
| PotatoesShredded Cheese (Sharp Chedder) | Bacon BitsGreen OnionsSour Cream  |
| Wash potatoes and pierce a couple times with a fork.  Wrap them in foil and place in coals.  Turn every 15 minutes.  They take about an hour.  Squeeze to see if soft.  Toppings:  shredded cheese, bacon bits, green onions, sour cream.  |

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| **Giant Chocolate Chip Cookie** |
|  | roll of Pillsbury Chocolate Chip Cookies, or any other favorite |
| Place a metal cook kit plate upside down in a Dutch oven.  Line the oven with foil.  Take a roll of Pillsbury Chocolate Chip Cookies, or any other favorite, and press it into the bottom of the Dutch oven to make one big cookie.  Place coals on top (15) and bottom (9) and bake according to package directions.  The plate keeps the cookie from burning on the bottom.  Test the cookie by inserting a piece of straw or clean twig in the center.  If it comes out clean, the cookie is done.  Lift the foil out of the oven and LET IT COOL for at least 5 minutes.  The cookie will crumble into a gooey mess otherwise.  Wipe out the Dutch oven and the plate with a paper towel.  The only cleanup you have is the knife you use to cut the cookie onto wedges and the glasses from the cold milk.  (There is a law somewhere that states you must have cold milk on hand when serving hot cookies!)  |

**Food List (For Recipe Ingredients)**

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| 1/2 Block 8-oz Cream Cheese1/2 Package 8-oz Taco blend shredded cheeseBacon Bits1/2 Big Bag Tortilla chips2 Lbs Bulk SausageGreen Onions1/2 Lb Hamburger1/2 Jar Large Salsa2 Medium OnionsOptional Hot Sauce | Potatoes5 Lbs Potatoesroll of Pillsbury Chocolate Chip Cookies, or any other favorite16 Ounces Shredded Cheddar CheeseShredded Cheese (Sharp Chedder)Sour Cream  |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bacon**Lunch Items**1x burgers for hot rock1x kraft mac n cheese  | **Breakfast Drinks**1x milos tea (if in budget) |