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| **Skunk Menu** | |
| **Fri. Snack** | Goo Dip, Water |
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| **Sat. Breakfast** | Bisquick Pancakes , Bacon, Coffee, Orange Juice, Plum, Scrambled Eggs |
| **Sat. Lunch (x2)** | Sloppy Joes , Chocolate chip cookies , Potatoe Chips , Bug Juice or Water, Banana |
| **Sat. Dinner** | Italian Bake, Cherry-Pineapple Dump Cake, Milk |
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| **Sun. Breakfast** | Breakfast Burritos , Coffee , Strawberries |

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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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| **Bisquick Pancakes** | |
| 2 Cups Bisquick Mix 1 Cup Water or milk | 2 (lg) Eggs 2 Tablespoons vegetable oil 1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.  Preheat your griddle and grease it lightly.  When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.  Serve with plenty of butter and good maple syrup, or the topping of your choice. | |

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| **Sloppy Joes (x2.0)** | |
| 2 Lbs Ground Beef 1 Jar Sloppy Joe Mix | Hamburger Buns |
| Brown the hamburger with a sprinkle of garlic salt in Dutch oven.  Drain grease along the edge of the fire circle then add a jar of Sloppy Joe mix.  Heat through and serve on buns.    Variation:  prepare mix as above then place 10 refrigerator biscuits on top.  Cover and bake per package directions.  Add shredded cheddar and heat 2-3 minutes until melted. | |

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| **Italian Bake** | |
| 2 Lbs chicken breasts 6 Italian sausage links 1 Jar (48-oz) spaghetti sauce 1 Lb pasta - penne, macaroni, shells or whatever you like | 4 Cups pizza cheese 1 onion 1 large red bell pepper 1 large green bell pepper |
| Dice chicken and cook in Dutch oven until no longer pink.  Drain off any liquid.   Boil pasta and drain (don't overcook).   Meanwhile, Cut up onion, peppers, and sausage. Add pasta, sausage, onion, peppers, and sauce to the chicken in the Dutch oven.   Top with cheese. Bake at 325 degrees for about 45 minutes or until golden and bubbly. | |

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| **Cherry-Pineapple Dump Cake** | |
| 1 Can (20-oz) crushed pineapple in heavy syrup 1 Can (21-oz) cherry pie filling | 1 Box (2-layer size) yellow cake mix 1 Cup pecans or walnuts, chopped 1 Stick butter |
| Spray your Dutch oven with cooking spray.  Spread pineapple over the bottom.  Spread cherries on top.  Sprinkle dry cake mix evenly over that.  Sprinkle nuts over all.  Place thin slices of butter on top of that.  Bake about one hour until golden brown.  Makes 12 servings. | |

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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 Can 20-oz crushed pineapple in heavy syrup 1 Can 21-oz cherry pie filling 1 Box 2-layer size yellow cake mix 1 Jar 48-oz spaghetti sauce 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 1 Lb Bacon 1 Big Bag Tortilla chips 2 Cups Bisquick Mix 1 Stick butter 2 Lbs chicken breasts 2 Eggs 4 Lbs Ground Beef 1 Lb Hamburger Hamburger Buns 6 Italian sausage links 1 large green bell pepper 1 large red bell pepper | 1 Jar Large Salsa 2 lg Eggs 1 onion Optional Hot Sauce 1 Lb pasta - penne, macaroni, shells or whatever you like 1 Cup pecans or walnuts 4 Cups pizza cheese Shredded Cheddar 2 Jars Sloppy Joe Mix 1 Jar Small Mild Chunky Salsa Soft Taco Shells 1 Tsp vanilla 2 Tablespoons vegetable oil 1 Cup Water or milk |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon 1x Coffee 1x Coffee  1x Orange Juice 1x Plum 1x Scrambled Eggs 1x Strawberries   **Lunch Items** 2x Banana 2x Bug Juice or Water 2x Chocolate chip cookies  2x Potatoe Chips   **Dinner Items** 1x Milk   **Snack Items** 1x Water |