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| **Eagle Menu** | |
| **Fri. Snack** | Hobo Pies (Apple), water |
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| **Sat. Breakfast** | Puff Pancake with Blueberry Sauce , Diced Bacon, milk, Sweet potatoes in foil |
| **Sat. Lunch** | Grilled Ham & Cheese Sandwiches, lettuce , Bananas , flavored water |
| **Sat. Dinner** | Turkey Casserole, Pumpkin Dump Cake |
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| **Sun. Breakfast** | Bacon-Cheese Trail Omelets , Diced onions, bananas , flavored water |

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| **Hobo Pies (Apple)** | |
| 1 Loaf Bread 1 Stick Butter | 2 Cans Apple pie filling |
| Butter two slices of bread.  Then put them in Hobo pie maker butter side out. Add small amount of pie filling, then close pie maker.  Put over fire, flip after about 5 minutes.  After another couple minutes, remove from pie maker and serve.  (Also known as Mountain Pie ) | |

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| **Puff Pancake with Blueberry Sauce** | |
| 4 Tablespoons butter 4 Eggs 1 Cup milk | 1 Cup flour 4 Tablespoons sugar 1/4 Tsp cinnamon |

1/2 Cup packed brown sugar  
2 Tablespoons corn starch  
1/2 Cup orange juice  
2 Cups blueberries  
1/2 Tsp vanilla

Melt butter in Dutch oven.  Meanwhile, whisk eggs then whisk in milk.  In a separate bowl, combine flour, sugar, and cinnamon.  Whisk into egg mixture until smooth.  Pour into Dutch oven and bake at HOT temperature 25-30 minutes until sides are crisp and golden brown.  (Extra heat should come from the top.)  Meanwhile in a small pan, combine brown sugar and corn starch.  Gradually whisk in orange juice until smooth.  Stir in blueberries.  Bring to a boil over medium heat, stirring constantly.  Cook and stir a couple minutes longer until thickened. Remove from heat.  Stir in vanilla.  Serve with pancake.

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| **Grilled Ham & Cheese Sandwiches** | |
| Bread Butter | Sliced Deli Ham Sliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve. | |

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| **Turkey Casserole** | |
| 4 Cups Mashed Potatoes - (Approx 8-10 potatoes) 1 Bag (16 oz) Sharp Cheddar Cheese 1 Can (Condensed) Cream of Mushroom 1 Bag (Small) Frozen Mixed Vegetables | 1 (Medium) Onion, Chopped 1 Lb Cooked Turkey, Shredded Paprika Salt & Pepper |
| 1. In a large pot, boil water, peel and dice potatoes and add to boiling water. 2. After potatoes are full cooked, mash potatoes, and. Add ½ of Cheddar cheese and stir. 3. Place turkey in an even layer on the bottom of Dutch oven. Top with a layer of onion and a layer of vegetables so that the turkey is no longer visible. Sprinkle salt and pepper to taste. Pour the condensed soup over the onion layer, then sprinkle with shredded cheese. Spoon mashed potatoes over the top of the casserole, Sprinkle with paprika. 4. Bake 30 to 40 minutes | |

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| **Pumpkin Dump Cake** | |
| 1 Can (15-oz) pumpkin puree 1 Can (10-oz) evaporated milk 1 Cup light brown sugar 3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice 1 Box yellow cake mix 1 Cup butter, melted - 2 sticks 1 Cup crushed graham crackers, or pecans or walnuts 1/2 Cup toffee bits - Optional |
| Spray Dutch oven with cooking spray.  In a large bowl combine pumpkin, milk, sugar, eggs, and spice.  Stir to combine and pour into Dutch oven.  Sprinkle dry cake mix on top followed by crackers or nuts.  Pour the butter evenly over the top.  Bake 45-50 minutes until center is set and edges are lightly browned.    Serve with ice cream or whipped cream. | |

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| **Bacon-Cheese Trail Omelets** | |
| 2 (per person) Eggs Bacon Bits | Shredded Cheddar Cheese Salt and Pepper Quart Ziploc Bags (Freezer) |
| Fill your clean pail ¾ full of water and put it on to boil.  Crack eggs into a bowl, add salt & pepper and beat until smooth.  Divide evenly into bags for each patrol member.  Next add cheese and bacon to each and remove the air and seal.  Drop them into the boiling water and cook 10-12 minutes, turning carefully with your tongs.  Carefully remove and dump onto your plates.  Make some toast on your griddle while these are cooking for a more complete meal.  When you are done, wipe down the griddle and your cleanup water is ready! | |

**Food List (For Recipe Ingredients)**

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| 1 Can 10-oz evaporated milk 1 Can 15-oz pumpkin puree 1 Bag 16 oz Sharp Cheddar Cheese 2 Cans Apple pie filling Bacon Bits 2 Cups blueberries 1 Loaf Bread Bread 4 Tablespoons butter 1 Cup butter 1 Stick Butter Butter 1/4 Tsp cinnamon 1 Can Condensed Cream of Mushroom 1 Lb Cooked Turkey 2 Tablespoons corn starch 1 Cup crushed graham crackers, or pecans or walnuts 7 Eggs 1 Cup flour 1 Cup light brown sugar 4 Cups Mashed Potatoes 1 Medium Onion | 1 Cup milk 1/2 Cup orange juice 1/2 Cup packed brown sugar Paprika 2 per person Eggs 1 Tbsp pumpkin pie spice Quart Ziploc Bags (Freezer) Salt & Pepper Salt and Pepper Shredded Cheddar Cheese Sliced American Cheese Sliced Deli Ham 1 Bag Small Frozen Mixed Vegetables 4 Tablespoons sugar 1/2 Cup toffee bits 1/2 Tsp vanilla 1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items** 1x bananas  1x Diced Bacon 1x Diced onions 1x flavored water 1x milk 1x Sweet potatoes in foil  **Lunch Items** 1x Bananas  1x flavored water 1x lettuce   **Snack Items** 1x water |