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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 Bread1 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 butter4 Eggs1 Cup milk | 1 Cup flour4 Tablespoons sugar1/4 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** |
| BreadButter | Sliced Deli HamSliced 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 Cheese1 Can (Condensed) Cream of Mushroom1 Bag (Small) Frozen Mixed Vegetables | 1 (Medium) Onion, Chopped1 Lb Cooked Turkey, ShreddedPaprikaSalt & 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 puree1 Can (10-oz) evaporated milk1 Cup light brown sugar3 Eggs, slightly beaten | 1 Tbsp pumpkin pie spice1 Box yellow cake mix1 Cup butter, melted - 2 sticks1 Cup crushed graham crackers, or pecans or walnuts1/2 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) EggsBacon Bits | Shredded Cheddar CheeseSalt and PepperQuart 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 milk1 Can 15-oz pumpkin puree1 Bag 16 oz Sharp Cheddar Cheese2 Cans Apple pie fillingBacon Bits2 Cups blueberries1 Loaf BreadBread4 Tablespoons butter1 Cup butter1 Stick ButterButter1/4 Tsp cinnamon1 Can Condensed Cream of Mushroom1 Lb Cooked Turkey2 Tablespoons corn starch1 Cup crushed graham crackers, or pecans or walnuts7 Eggs1 Cup flour1 Cup light brown sugar4 Cups Mashed Potatoes1 Medium Onion | 1 Cup milk1/2 Cup orange juice1/2 Cup packed brown sugarPaprika2 per person Eggs1 Tbsp pumpkin pie spiceQuart Ziploc Bags (Freezer)Salt & PepperSalt and PepperShredded Cheddar CheeseSliced American CheeseSliced Deli Ham1 Bag Small Frozen Mixed Vegetables4 Tablespoons sugar1/2 Cup toffee bits1/2 Tsp vanilla1 Box yellow cake mix |

**Other Ingredients and Items**

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| **Breakfast Items**1x bananas 1x Diced Bacon1x Diced onions1x flavored water1x milk1x Sweet potatoes in foil**Lunch Items**1x Bananas 1x flavored water1x lettuce **Snack Items**1x water |