|  |
| --- |
| **Beaver Menu** |
| **Fri. Snack**  | Pizza Pockets, water  |
|  |
| **Sat. Breakfast**  | Farmers' Breakfast, milk, bananas  |
| **Sat. Lunch**  | Grilled Kielbasa Sandwiches, Kool-Aid  |
| **Sat. Dinner**  | Turkey Casserole, Pumpkin Dump Cake  |
|  |
| **Sun. Breakfast**  | Breaded Spam , leftover milk, leftover bananas  |

|  |
| --- |
| **Pizza Pockets** |
| Tubes of Pillsbury dough - Not biscuitsPizza Sauce | PepperoniCheeseOther Toppings |
| Take the flat dough, and fill the center with pizza sauce, peperoni, cheese, with optional mushroom, olives etc. Fold it over to enclose the 'goodies'.  Spray a piece of foil and place this in the center.  Wrap and place in a second piece of foil.  Bake 10 minutes per side.  |

|  |
| --- |
| **Farmers' Breakfast** |
| 1 1/2 Lbs Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately.  |

|  |
| --- |
| **Grilled Kielbasa Sandwiches** |
| KielbasaSub or Sausage Buns | Green PepperOnion |
| Slice meat lengthwise and place face-down on charcoal grill.  Meanwhile sauté peppers and onions in a small frying pan or Dutch oven over your stove with just a little bit of oil.  |

|  |
| --- |
| **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
 |

|  |
| --- |
| **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.  |

|  |
| --- |
| **Breaded Spam**  |
| Corn Meal | Spam |
| Place corn meal in shallow plate.  Slice spam thin and bread with corn meal.  Fry on well greased griddle over medium heat until brown.  |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 1 Can 10-oz evaporated milk1 Can 15-oz pumpkin puree1 Bag 16 oz Sharp Cheddar Cheese1 1/2 Lbs Bacon1 Cup butterCheese1 Can Condensed Cream of Mushroom1 Lb Cooked TurkeyCorn Meal1 Cup crushed graham crackers, or pecans or walnuts27 EggsGreen PepperKielbasa1 Cup light brown sugar4 Cups Mashed Potatoes2 Medium Onion1 Cup MilkOnion | Other ToppingsPaprikaPepperoniPizza Sauce2 Cans Potatoes1 Tbsp pumpkin pie spiceSalt & Pepper1 Bag Small Frozen Mixed VegetablesSpamSub or Sausage Buns1/2 Cup toffee bitsTubes of Pillsbury dough - Not biscuits1 Box yellow cake mix |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items**1x bananas 1x leftover bananas 1x leftover milk1x milk**Lunch Items**1x Kool-Aid**Snack Items**1x water |