

**Skunk Menu - Nov. 9-11, 2018 – Camp Stigwandish**

Submitted October 08, 2018 by Renee Pospisil

**Fri Snack:** Bacon and Potato Soup**Sat Breakfast:** Egg & Sausage Casserole, Bananas, OJ**Sat Lunch:** Impossible Cheeseburger Pie, Cookies, Warm Cider**Sat Supper:** Trash Can Turkey, Wild Rice w/ Sausage, Mashed Potatoes & Gravy, Seasoned Green Beans, Pineapple Orange Cranberry Relish, Pumpkin Dump Cake, drink**Sun Breakfast:** 3 Grain Pancakes, Sausage, Milk**Bacon and Potato Soup**

6 slices bacon, diced	1/8 t cayenne pepper
1/2 C chopped onion	1/2 grated cheddar cheese
1/2 C chopped carrots	1/2 t salt
1 stalk celery, chopped\	
4 C chicken broth	
4 C potatoes, cubed	

Cook bacon until crisp in deep Dutch oven. Remove and drain most grease. Meanwhile, prepare vegetables. Add onion, carrot, and celery as they are cut up. Saute until onion is soft but not brown, about 3-4 minutes. Stir in chicken broth, potatoes, and pepper; bring to a boil, reduce heat and simmer, covered, until potatoes are tender about 10 - 15 minutes. Stir in cheese, heating just until melted - do not boil. Chop bacon and add to soup. Adjust seasoning to taste by adding salt, if desired. Serve at once.

**Egg & Sausage Casserole**

1 lb bulk sausage	2 1/2 C milk
1/4 C margarine	4 C frozen hash browns
1/4 C flour	2 green onions, sliced
1/2 t salt	
1/2 t pepper	

Brown the sausage in Dutch oven. Remove to paper towel. Melt margarine in oven over medium heat. Stir in flour, salt and pepper until smooth. Gradually stir in milk; cook and stir until thickened. Add sausage, potatoes, and eggs. Stir to combine. Bake for 30- 45 minutes until hot and bubbly. Sprinkle with green onions.

**Impossible Cheeseburger Pie**

2 lbs ground beef	2 C shredded cheddar cheese
2 onions, diced	2 C milk
1 t salt	4 eggs
1/2 t pepper	2 tomatoes, sliced
1 C Bisquick	

Brown meat and onions in Dutch oven. Drain grease when done. Stir in salt and pepper. Spread evenly on bottom of Dutch oven. Sprinkle with cheese. Beat milk, eggs and Bisquick until smooth and pour into Dutch oven. Bake about 30 - 45 minutes until knife inserted in the center comes out clean. Top with tomato slices. Let sit to cool for 5 minutes (lid off).

**Trash Can Turkey**

12 lb turkey, thawed	1 T olive oil
1 t black pepper	1 T dry mustard
2 T poultry seasoning	
1 1/2 t garlic powder	
2 T coarse salt	

**Supplies Needed (Per Turkey)**

Metal Stake at least 1" thick and 20" long	Clean 30 gallon Metal trash can
1 Bundt pan	20 lbs. charcoal
Heavy Duty Aluminum Foil	

Combine dry ingredients in a small bowl and stir to mix well. Remove giblets from turkey and set aside for gravy. Remove and discard the fat just inside the cavities of the turkey. Rinse turkey inside and out with cold running water and blot dry with paper towels. Season the bird with the dry rub by placing 1 T into the neck cavity and 2 T into the body cavity. Brush or rub the outside of the turkey all over with the olive oil and sprinkle with the remaining rub.

Cover and put into refrigerator and let cure 4 hours or overnight. Clear a 4-foot circle on the ground using a shovel. (Cook on dirt, not grass.) Cover the circle with heavy duty aluminum foil. Drive the stake into the ground in the center of the circle so that it sticks up about 16" above the ground. Start the charcoal. Slide Bundt pan down stake to catch drippings. Holding the turkey with the neck end up, lower into the stake.

Place trash can over the turkey, keeping the bird in the center and resting the trash can on the ground. Shovel 1/3 of the coals on top of the can and the remainder around the outside. They should come to 3 to 4 inches up the side of the can. Cook the turkey until fully cooked (about 1 1/2 to 2 hours). Using a shovel, remove the coals and ash from the top and sides of the can. Lift the can off the turkey -CAREFUL- the can will be HOT! Transfer turkey to a platter and cover loosely with aluminum foil. Let it rest for 10-15 minutes. Carve and serve.

---

#### **Wild Rice w/ Sausage**

2 lbs bulk sausage	½ C butter
2 pkgs Uncle Ben's Wild Rice	2 pkgs slivered almonds
2 cans mushroom stems and pieces	2 t salt
2 ½ C diced celery	1/8 t pepper
½ C chopped onion	½ t sage

Cook and drain sausage; set aside. Make rice per package directions. Saute mushrooms, onions and celery in butter. Throw everything together; add spices. Heat through.

---

#### **Seasoned Green Beans**

1 C green beans (about 1 lb)	½ t chili powder
2 T melted butter	1/8 t garlic powder
½ t seasoned salt	1/8 t onion powder

Steam beans for 7-8 minutes or until crisp-tender. In a small bowl, combine the butter and seasonings. Drain beans; add butter mixture and toss to coat.

---

#### **Pineapple-Orange-Cranberry Relish**

2-16 oz cans whole berry cranberries	2-8 oz cans crushed pineapple
2-11 oz cans mandarin oranges	½ C chopped pecans, toasted

Drain oranges and pineapple. Combine fruit. Stir in pecans just before serving.

---

### **Pumpkin Dump Cake**

1-15 oz can pumpkin puree  
1-10 oz can evaporated milk  
1 C light brown sugar  
3 eggs, slightly beaten  
1 T pumpkin pie spice

1 box yellow cake mix  
1 C butter, melted  
1 C crushed graham crackers or pecans  
Optional – ½ C toffee bits

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.

### **3 Grain Pancakes**

½ cup quick cooking oatmeal  
½ cup yellow cornmeal  
2 cups buttermilk  
1 egg, beaten  
1 TBSP vegetable oil  
1 cup whole wheat flour  
2 TBSP brown sugar

1 tsp shredded orange peel  
1 tsp baking soda  
½ tsp salt  
½ cup pecan pieces

Combine oatmeal and cornmeal in mixing bowl; stir in buttermilk and let stand 10 minutes, stirring occasionally. Stir in egg and oil. Combine flour, brown sugar, orange peel, baking soda, and salt. Add to first mixture and stir until smooth. Add pecans. Heat griddle to medium and lightly coat with oil. Pour 1/3 cup batter to make a 4-inch pancake. Cook until edges lose their wet and shiny look. Flip and cook second side until brown and baked through. Serve with Butter Stewed Fruit.