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| **Beaver Menu** | |
| **Fri. Snack** | Apple pie taco, Water |
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| **Sat. Breakfast** | Apple-Sausage French Toast , Milk |
| **Sat. Dinner** | Chicken - Shake & Bake , Black Bean and Corn Salad, Tang |
| **Sat. Dessert** | Advanced Peach Cobbler |
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| **Sun. Breakfast** | Brown Sugar Oatmeal Pancakes, Orange juice |

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| **Apple pie taco** | |
| 1 Can Apple Pie Filling 8 Tortillas | Cinnamon |
| Place tortilla on griddle and spoon apple pie filling on half.  Sprinkle cinnamon on top and fold over the tortilla. Heat and eat. | |

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| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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| **Black Bean and Corn Salad** | |
| 2 Cans Black Beans, drained and rinsed 2 Cans corn, drained 1/4 Cup red onion, minced 1 red bell pepper, diced 1 avocado, peeled, pit removed and diced 1 jalapeno, ribs and seeds removed, then minced 1/3 Cup cilantro leaves, chopped | 1/3 Cup olive oil 1/4 Cup lime juice 2 Teaspoons honey 1 Tsp chili powder 1 Tsp cumin salt - to taste pepper - to taste |
| Place the black beans, corn, red onion, red pepper, avocado, and jalapeno in a large bowl.  In a small bowl, whisk together the cilantro, olive oil, lime juice, honey, chili powder, cumin, and salt and pepper.  Pour the dressing over the beans and vegetables and toss gently to coat.  Serve. | |

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| **Advanced Peach Cobbler** | |
| 2 Cans (28-oz) sliced peaches 3 1/2 Cups biscuit mix 1 1/2 Cups sugar 3 Tablespoons margarine or butter | 1 Tsp cinnamon 2 Eggs 1/2 Tsp nutmeg 1 Cup milk |
| Line Dutch oven with aluminum foil and grease.  Preheat oven.  Put in peaches, one can drained and one can, not drained.  Add ½ cup of biscuit mix, cinnamon, nutmeg and 1 cup of sugar.  Stir, cover and place on 10-12 coals with none on lid.  In a mixing bowl, put in 2 cups biscuit mix.  Cut in 3 tablespoons butter.  Add 2 eggs and 1 cup of milk and mix until ingredients are evenly mixed.  Remove lid from oven.  The mixture in the oven should be boiling.  Drop dough one spoonful at a time onto the top of the fruit.  Recover oven quickly.  Add nine coals to lid.  Cook for 30 to 40 minutes until topping is done.  Allow to cool several minutes before serving. | |

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| **Brown Sugar Oatmeal Pancakes** | |
| 1 1/4 Cups quick-cooking oats 1 Cup whole wheat flour 1 Cup all-purpose flour 1 Tsp baking soda | 1 Tsp salt 2/3 Cup packed brown sugar 2 Eggs 1/4 Cup vegetable oil 2 Cups buttermilk |
| **1.** In a medium bowl, combine the oats, flours, baking soda, salt and sugar. In another medium bowl, beat the eggs, then beat in oil and buttermilk. Stir into dry ingredients just until moistened.  **2.** Pour batter by 1/3 cupful’s onto a greased hot griddle. Turn when bubbles form on top; cook until the second side is golden brown. | |

**Food List (For Recipe Ingredients)**

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| 2 Cans 28-oz sliced peaches 1 Cup all-purpose flour 1 Can Apple Pie Filling 4 Apples 1 avocado 1 Tsp baking soda 3 1/2 Cups biscuit mix 2 Cans Black Beans 1 Lb Bulk Pork Sausage 2 Cups buttermilk Chicken Pieces 1 Tsp chili powder 1/3 Cup cilantro leaves 1 Tsp cinnamon Cinnamon 2 Cans corn 1 Tsp cumin 16 Eggs 2 Teaspoons honey 1 jalapeno 1/4 Cup lime juice 1/2 Cup Maple Syrup 3 Tablespoons margarine or butter | 1 Cup milk 3 Cups Milk 1/2 Tsp nutmeg 1/2 Tsp Nutmeg 3 Tablespoons Oil 1/3 Cup olive oil 2/3 Cup packed brown sugar pepper 1 1/4 Cups quick-cooking oats 1 red bell pepper 1/4 Cup red onion salt 1 Tsp salt Shake and Bake Packets 1 1/2 Cups sugar 24 Slices Thick French Bread 8 Tortillas 1/4 Cup vegetable oil 1 Cup whole wheat flour |

**Other Ingredients and Items**

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| **Breakfast Drinks** 1x Milk 1x Orange juice   **Dinner Drinks** 1x Tang  **Snack Drinks** 1x Water |