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| **Skunk Menu** | |
| **Fri. Snack** | Apple Crisp |
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| **Sat. Breakfast (x1.5)** | Dutch Oven Denver Omlette, Tang, Coffee |
| **Sat. Lunch** | 12-Pack Maruchan Ramen 3x, 40-Pack Kar’s Gluten Free Sweet ‘N Salty Trail Mix, 65-Pack Skittles and Starburst Fun Size Gummy Candy Variety (Check Crew Box), 36 oranges/clementines , 18-Pack Gatorade Thirst Quencher 2x |
| **Sat. Dinner (x1.5)** | Chicken Cordon Bleu Casserole, Green Beans with Bacon, Tang |
| **Sat. Dessert (x1.5)** | Pumpkin Dump Cake , Milk |
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| **Sun. Breakfast (x1.5)** | Breakfast Scramble, Milk |

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| **Apple Crisp** | |
| 4 Cups (Large) Apples, Sliced & Peeled - Tart preferred 1/4 Cup Brown Sugar, Packed | 2 Tablespoons Flour 1 Tsp Cinnamon |

1 Cup Oats - Old Fashion preferred   
1/3 Cup Butter, Cubed - Cold  
1/2 Cup Brown Sugar, Packed  
1/2 Tsp Cinnamon - Ground  
2 Tablespoons Flour  
Peel and Slice the Apples.  Combine Apples, 1/4c Brown Sugar, 2Tbsp Flour, 1tsp cinnamon in Dutch Oven.  
  
In a bowl, combine the dry topping ingredients and cut butter into squares until mix is crumbly.  
  
Sprinkle over the fruit.  Bake until topping is golden and fruit is tender.

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| **Dutch Oven Denver Omlette (x1.5)** | |
| 16 Eggs 1 Cup half-and-half cream 2 Cups shredded cheddar cheese | 2 Cups ham, finely chopped, fully cooked  1/2 Cup green pepper, finely chopped 1/2 Cup onion, finely chopped |
| In a large bowl, beat the eggs.  Add the cream and beat with wire whisk until blended.  Stir in the rest of the ingredients.  Pour into a Dutch oven.  Bake about 45 minutes until golden brown and cooked in the middle. | |

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| **Chicken Cordon Bleu Casserole (x1.5)** | |
| 4 Cups ((1/2 cup per chicken breast)) Boiling Water 1 Bag (10 oz) Carrot, Shredded 2 Tablespoons Margarine 2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts 5 Slices (1 per Chicken) Ham, cut in half 5 Slices (1 per Chicken) Swiss Cheese, cut in half |
| Place carrots, rice and margarine in Dutch oven.  Stir in boiling water.  Place chicken breasts on top of rice mixture.  Top each breast with a slice of ham.  Bake for an hour or so until all liquid is absorbed and juice from chicken is clear.  Place cheese on each slice and bake a few minutes until cheese is melted. | |

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| **Green Beans with Bacon (x1.5)** | |
| Bacon Onion | Green Beans Vinegar |
| Dice and fry the bacon in small Dutch oven.  When bacon is nearly done, add diced onions and sauté briefly.  Drain off grease.  Heat beans separately.  Mix with bacon – onion mixture and sprinkle with vinegar.  Toss gently to mix. | |

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| **Pumpkin Dump Cake (x1.5)** | |
| 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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| **Breakfast Scramble (x1.5)** | |
| 1 Lb Bacon 1 Lb Smoked Sausage, Sliced 1 Green Pepper, Diced 1 Red Pepper, Diced 8 Ounces Fresh Mushrooms, Sliced 2 (Medium) Onions, Diced | 18 Eggs 2 Cups Shredded Cheddar Hot Sauce - Optional Salsa - Optional 1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft.   **Drain well before adding the eggs.**   Scramble together until firm. Add cheese on top and cook a minute or two longer to melt.   Serve with hot sauce or salsa. | |

**Food List (For Recipe Ingredients)**

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| 6 Cups (1/2 cup per chicken breast) Boiling Water 7 1/2 Slices 1 per Chicken Ham 7 1/2 Slices 1 per Chicken Swiss Cheese 15 1 per Scout Boneless, Skinless Chicken Breasts 1 1/2 Bags 10 oz Carrot 1 1/2 Cans 10-oz evaporated milk 1 1/2 Cans 15-oz pumpkin puree 3 Packages 6-oz Quick Cooking Wild Rice Mix 1 1/2 Lbs Bacon Bacon 3/4 Cup Brown Sugar 1 1/2 Cups butter 1/3 Cup Butter 1 1/2 Teaspoons Cinnamon 1 1/2 Cups crushed graham crackers, or pecans or walnuts 55 1/2 Eggs 4 Tablespoons Flour 12 Ounces Fresh Mushrooms Green Beans 1 1/2 Bunches Green onions 3/4 Cup green pepper 1 1/2 Green Pepper | 1 1/2 Cups half-and-half cream 3 Cups ham Hot Sauce 4 Cups Large Apples 1 1/2 Cups light brown sugar 3 Tablespoons Margarine 3 Medium Onions 1 Cup Oats 3/4 Cup onion Onion 1 1/2 Tablespoons pumpkin pie spice 1 1/2 Red Pepper Salsa 3 Cups Shredded Cheddar 3 Cups shredded cheddar cheese 1 1/2 Lbs Smoked Sausage 3/4 Cup toffee bits Vinegar 1 1/2 Boxes yellow cake mix |

**Other Ingredients and Items**

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| **Lunch Items** 1x 36 oranges/clementines  1x 12-Pack Maruchan Ramen 3x 1x 40-Pack Kar’s Gluten Free Sweet ‘N Salty Trail Mix 1x 65-Pack Skittles and Starburst Fun Size Gummy Candy Variety (Check Crew Box) | **Breakfast Drinks** 1 1/2x Coffee 1 1/2x Milk 1 1/2x Tang  **Lunch Drinks** 1x 18-Pack Gatorade Thirst Quencher 2x  **Dinner Drinks** 1 1/2x Tang  **Dessert Drinks** 1 1/2x Milk |