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| **Beaver Menu** |
| **Fri. Snack**  | Corn on the Cob , Water  |
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| **Sat. Breakfast**  | Dutch Oven Denver Omlette, Banana , Orange juice  |
| **Sat. Dinner**  | One Pot Chicken Alfredo, Cheesy Dutch Oven Potatoes, Water  |
| **Sat. Dessert**  | Banana Boats, Milk  |
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| **Sun. Breakfast**  | Oatmeal, Orange Juice  |

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| **Corn on the Cob**  |
| CornSalt | ButterFoil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!  **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.  **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above.  |

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| **Dutch Oven Denver Omlette** |
| 16 Eggs1 Cup half-and-half cream2 Cups shredded cheddar cheese | 2 Cups ham, finely chopped, fully cooked 1/2 Cup green pepper, finely chopped1/2 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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| **One Pot Chicken Alfredo** |
| 2 Tablespoons Olive oil4 Chicken breasts, cubed6 Cloves Garlic, Minced2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream1 Lb (Box) Penne Pasta - Uncooked1 Lb Frozen Peas - Optional3 Cups grated ParmesanParsley - For Garnish (optional) |
| In the pot or Dutch oven, heat the oil and brown the chicken.  Add garlic, and saute for about a minute.  Add broth, cream and pasta, and bring to a boil.  Cover and reduce heat to a simmer for 20 minutes.  After 10 minutes add the peas and continue cooking as before.  Turn off heat and stir in Parmesan cheese.  Top with parsley if desired.  |

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| **Cheesy Dutch Oven Potatoes** |
| 5 Lbs potatoes1 (medium) onion1 Package pepperoni1 Tsp salt | 1 green pepper1/2 Cup butter8 Ounces shredded cheddar cheese1 Tsp pepper |
| Chop the potatoes into medium size pieces. Cut the green pepper and onion into small pieces. Add potatoes, green peppers, onion, pepperoni, butter, salt, and pepper into the Dutch oven. Cook until the potatoes are cooked all the way through. Once potatoes are done, spread the cheese on the top of the potatoes. Put the lid on until the cheese is melted. |

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| **Banana Boats** |
| BananasMini-Marshmallows | Chocolate chipsFoil |
| Slice banana lengthwise 3/4 of the way through. Do not peel! Add chocolate chips and mini marshmallows. Wrap in foil. Bake on coals for about 10 minutes.  |

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| **Oatmeal** |
| 6 Cups Water4 Cups Old Fashioned Oats1 Dash Salt | 1/2 Cup RaisinsMilkBrown Sugar |
| Bring salted water to a rolling boil in large pot or Dutch oven.  Add oats and raisins.  Stir constantly until most all the water is absorbed.  Make sure to scrape the bottom and sides of the pot.  Cover and remove from heat.  Let stand for 5 minutes.  Serve with milk and brown sugar.  |

**Food List (For Recipe Ingredients)**

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| 2 Cans 14-oz chicken brothBananas1 Lb Box Penne PastaBrown Sugar1/2 Cup butterButter4 Chicken breasts, cubedChocolate chips6 Cloves GarlicCorn16 EggsFoilFoil\*1 Lb Frozen Peas3 Cups grated Parmesan1/2 Cup green pepper1 green pepper1 Cup half-and-half cream2 Cups ham2 Cups Heavy Cream | 1 medium onionMilkMini-Marshmallows4 Cups Old Fashioned Oats2 Tablespoons Olive oil1/2 Cup onionParsley1 Tsp pepper1 Package pepperoni5 Lbs potatoes1/2 Cup Raisins1 Tsp saltSalt1 Dash Salt2 Cups shredded cheddar cheese8 Ounces shredded cheddar cheese6 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Banana  | **Breakfast Drinks**1x Orange juice1x Orange Juice**Dinner Drinks**1x Water**Snack Drinks**1x Water**Dessert Drinks**1x Milk  |