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| **Skunk Menu** | |
| **Fri. Snack (x2)** | Goo Dip, Water |
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| **Sat. Breakfast (x2)** | Scrambled French Toast, Fresh Fruit, Coffee |
| **Sat. Lunch** | Apples (46), Deli Sandwich Line (for 46), Chips (for 46), Various Cookies (For 46), Troop Drink |
| **Sat. Dinner (x2)** | Chicken and Vegetable Stir Fry, Rice, Troop Drink |
| **Sat. Dessert (x2)** | No Bake Cheesecake |
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| **Sun. Breakfast (x2)** | Bacon & Egg Wraps, Coffee |

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| **Goo Dip (x2.0)** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (Big Bag) Tortilla chips (Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch.   Vegetarian option:  Use separate dutch and leave out hamburger. | |

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| **Scrambled French Toast (x2.0)** | |
| 8 Eggs 1 Stick Butter 6 Tablespoons Sugar 2 Cups Milk | 1/4 Tsp Nutmeg 1 Tsp Salt 16 Slices Bread, Cubed 1 Tsp Cinnamon |
| Beat eggs, milk, sugar, and spices.  Melt butter in Dutch oven.  When hot, pour in egg mixture and bread cubes.  Cook with folding strokes until golden brown.  Serve with syrup. | |

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| **Chicken and Vegetable Stir Fry (x2.0)** | |
| 1 1/2 Lbs Skinless, Boneless Chicken Breast, Cut in 1” pcs 3 Tablespoons Vegetable Oil 3 Cups Broccoli Florets 8 Ounces Fresh Mushrooms, Sliced 4 Green Onions 3 Carrots, peeled and sliced | 2 Cups Cauliflower Florets 3 Stalks Celery, Sliced 1/2 Cup Soy Sauce 1/2 Cup Apple Juice 1/2 Tsp Ground Ginger 1 Clove Minced Garlic 1 Tbsp Corn Starch, Dissolved in ¼ cup water |
| Marinate chicken in soy sauce, apple juice and garlic 15-20 minutes prior.  Reserve marinade for later use.  Heat the oil in oven to medium hot.  Add chicken and stir-fry until opaque.  Remove and set aside.  Now stir-fry broccoli, carrots, cauliflower and celery 3-4 minutes.  Add mushrooms onions and ginger.  Stir fry 3-4 more minutes.  Add dissolved corn starch, marinade and chicken.  Heat through until sauce has thickened.  Serve over cooked rice. | |

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| **No Bake Cheesecake (x2.0)** | |
| 1 Box (19.6 oz box) Jell-O No Bake Dessert Kit 2 Tablespoons Sugar | 4 Tablespoons Butter, Melted 1 1/2 Cups Milk 1 (8-10 inch pan) Foil Pie Pan |
| Per package instructions combine the crust mix, sugar, and butter.    Press onto bottom and up sides of pie plate.  Beat the filling mix and milk until thick.  Spoon over crust.  Add to cooler to chill for about an hour.  Remove and add fruit filling from kit.  Serve and enjoy. | |

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| **Bacon & Egg Wraps (x2.0)** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* | |

**Food List (For Recipe Ingredients)**

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| 2 Boxes 19.6 oz box Jell-O No Bake Dessert Kit 2 8-10 inch pan Foil Pie Pan 2 Blocks 8-oz Cream Cheese 2 Packages 8-oz Taco blend shredded cheese 1 Cup Apple Juice 4 Lbs Bacon 2 Big Bag Tortilla chips 32 Slices Bread 6 Cups Broccoli Florets 2 Sticks Butter 8 Tablespoons Butter 6 Carrots 4 Cups Cauliflower Florets 6 Stalks Celery 2 Teaspoons Cinnamon 2 Clove Minced Garlic 2 Tablespoons Corn Starch 16 Eggs 16 Ounces Fresh Mushrooms 8 Green Onions | 1 Tsp Ground Ginger 2 Lbs Hamburger 2 Jars Large Salsa 7 Cups Milk 1/2 Tsp Nutmeg 2 Onion Optional Hot Sauce 4 Per Person Eggs 2 Teaspoons Salt Salt & Pepper Shredded Cheese 3 Lbs Skinless, Boneless Chicken Breast 1 Cup Soy Sauce 16 Tablespoons Sugar Tortilla Shells 6 Tablespoons Vegetable Oil |

**Other Ingredients and Items**

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| **Breakfast Items** 2x Fresh Fruit  **Lunch Items** 1x Apples (46) 1x Chips (for 46) 1x Deli Sandwich Line (for 46) 1x Various Cookies (For 46)  **Dinner Items** 2x Rice | **Breakfast Drinks** 4x Coffee  **Lunch Drinks** 1x Troop Drink  **Dinner Drinks** 2x Troop Drink  **Snack Drinks** 2x Water |