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| **Skunk Menu** |
| **Fri. Snack**  | Meatball Splash Sandwiches, Tang  |
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| **Sat. Breakfast**  | Corned Beef Hash & Poached Eggs, Coffee , Tang  |
| **Sat. Lunch**  | Deep Fried Wings, Apples, Tang  |
| **Sat. Dinner**  | Company Potatoes, Green Beans with Bacon, Smoked brisket  |
| **Sat. Dessert**  | Cherry-Pineapple Dump Cake, Milk  |
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| **Sun. Breakfast (x2)** | Breakfast Scramble, Cinnamon rolls , Milk, Coffee  |

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| **Meatball Splash Sandwiches** |
| Pre-Cooked MeatballsSpaghetti Sauce | Sub or Deli BunsShredded Mozzarella |
| Heat the meatballs in sauce.  Toast buns on griddle over fire.  Add meatballs to buns.  Top with shredded cheese.  Wrap in foil and heat over coals until cheese melts.  Be careful not to burn them!  |

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| **Corned Beef Hash & Poached Eggs** |
| 1 Can (per 2 People) Roast Beef or Corned Beef Hash | 2 (per Person) Eggs |
| Place 1 can of roast beef or corned beef hash for every two people into Dutch oven.  Flatten out and let brown for several minutes then turn, flatten and after just a couple minutes, make indentations in the top with the back of a spoon.  Crack an egg into each indentation (2 per person) and sprinkle lightly with salt and pepper.  Cover and let simmer so that the steam cooks the eggs.  Peek carefully after about 5 minutes to see if eggs have turned white.  Coals can be added to the top of the oven.  Care should be used to not burn the bottom.  Made properly, yolks should be soft and served with toast.  |

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| **Deep Fried Wings** |
| 1 Bag (Large) Frozen Wings - Make sure it has enough to serve 3+ wings per person. May need more than 1 bag3 (Gallons) Vegetable Oil | Wing Sauce(s) - Feel free to get a variety |
| There is no need to thaw the wings, but be careful of ice buildup or wet wings.Heat the oil to 350 degrees Fahrenheit.You can do about 4lbs of wings at a time.  Slowly lower the wings in the hot oil, be careful of it boiling over.Approximately 17 minutes.  May go longer if you want them a little more crisp.  If the wings are thawed, start at 10 minutes and adjust times as needed.When removing the wings, have a bowl with a few paper towels ready to receive hot wings.  After patting with paper towels, move to a bowl with sauce and coat. |

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| **Company Potatoes** |
| 12 Ounces Sour Cream2 Lbs Frozen Hash Browns8 Ounces Shredded Cheddar Cheese1 Can Cream of Chicken Soup | 3 Small Onion, Minced2 Sticks Margarine1 1/2 Cups Corn Flakes, Crushed - Can substitute BBQ Chips for Corn Flakes |
| Put potatoes in Dutch oven. Pour 1 stick melted butter over them. Mix all other ingredients except corn flakes and margarine. Spread over potatoes. Corn flakes for topping. Drizzle with butter.Bake for one hour.  |

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| **Green Beans with Bacon** |
| BaconOnion | Green BeansVinegar |
| 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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| **Cherry-Pineapple Dump Cake** |
| 1 Can (20-oz) crushed pineapple in heavy syrup1 Can (21-oz) cherry pie filling | 1 Box (2-layer size) yellow cake mix1 Cup pecans or walnuts, chopped1 Stick butter |
| Spray your Dutch oven with cooking spray.  Spread pineapple over the bottom.  Spread cherries on top.  Sprinkle dry cake mix evenly over that.  Sprinkle nuts over all.  Place thin slices of butter on top of that.  Bake about one hour until golden brown.  Makes 12 servings.    |

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| **Breakfast Scramble (x2.0)** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 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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| 1 Can 20-oz crushed pineapple in heavy syrup1 Can 21-oz cherry pie filling1 Box 2-layer size yellow cake mixBacon2 Lbs Bacon1 Stick butter1 1/2 Cups Corn Flakes1 Can Cream of Chicken Soup36 Eggs16 Ounces Fresh Mushrooms2 Lbs Frozen Hash Browns3 Gallons Vegetable OilGreen Beans2 Bunches Green onions2 Green PepperHot Sauce1 Bag Large Frozen Wings2 Sticks Margarine4 Medium OnionsOnion | 1 Cup pecans or walnuts1 Can per 2 People Roast Beef or Corned Beef Hash2 per Person EggsPre-Cooked Meatballs2 Red PepperSalsa4 Cups Shredded Cheddar8 Ounces Shredded Cheddar CheeseShredded Mozzarella3 Small Onion2 Lbs Smoked Sausage12 Ounces Sour CreamSpaghetti SauceSub or Deli BunsVinegarWing Sauce(s) |

**Other Ingredients and Items**

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| **Breakfast Items**2x Cinnamon rolls **Lunch Items**1x Apples**Dinner Items**1x Smoked brisket  | **Breakfast Drinks**2x Coffee1x Coffee 2x Milk1x Tang**Lunch Drinks**1x Tang**Snack Drinks**1x Tang**Dessert Drinks**1x Milk |