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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 Meatballs Spaghetti Sauce | Sub or Deli Buns Shredded 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 bag 3 (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 Cream 2 Lbs Frozen Hash Browns 8 Ounces Shredded Cheddar Cheese 1 Can Cream of Chicken Soup | 3 Small Onion, Minced 2 Sticks Margarine 1 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** | |
| 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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| **Cherry-Pineapple Dump Cake** | |
| 1 Can (20-oz) crushed pineapple in heavy syrup 1 Can (21-oz) cherry pie filling | 1 Box (2-layer size) yellow cake mix 1 Cup pecans or walnuts, chopped 1 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 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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| 1 Can 20-oz crushed pineapple in heavy syrup 1 Can 21-oz cherry pie filling 1 Box 2-layer size yellow cake mix Bacon 2 Lbs Bacon 1 Stick butter 1 1/2 Cups Corn Flakes 1 Can Cream of Chicken Soup 36 Eggs 16 Ounces Fresh Mushrooms 2 Lbs Frozen Hash Browns 3 Gallons Vegetable Oil Green Beans 2 Bunches Green onions 2 Green Pepper Hot Sauce 1 Bag Large Frozen Wings 2 Sticks Margarine 4 Medium Onions Onion | 1 Cup pecans or walnuts 1 Can per 2 People Roast Beef or Corned Beef Hash 2 per Person Eggs Pre-Cooked Meatballs 2 Red Pepper Salsa 4 Cups Shredded Cheddar 8 Ounces Shredded Cheddar Cheese Shredded Mozzarella 3 Small Onion 2 Lbs Smoked Sausage 12 Ounces Sour Cream Spaghetti Sauce Sub or Deli Buns Vinegar Wing 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 Coffee 1x Coffee  2x Milk 1x Tang  **Lunch Drinks** 1x Tang  **Snack Drinks** 1x Tang  **Dessert Drinks** 1x Milk |