

# **TROOP 205 SAMPLE MENUS**

## **SATURDAY BREAKFAST**

**(5) Breakfast burritos, Orange Juice, Coffee, Hot Chocolate**

**Ingredients:**      **Sausage –1.0lb**  
                         **Eggs - 8**  
                         **Flour Tortillas - 10**  
                         **Cheese- 5 oz,**  
                         **Hot Sauce – small jar**  
                         **Hot Chocolate - 5**  
                         **Orange Juice – quart**  
                         **Coffee - quartermaster**

**Utensils:**            **Dutch oven**  
                         **Bowl**  
                         **Large spoon**  
                         **Plates**  
                         **Foil**

**Menu:**

**Brown sausage in Dutch oven till done.**

**Mix eggs in bowl and after sausage is done add mixture to sausage. Continuosly stir till eggs are done.**

**Warm tortillas on Dutch oven lid and wrap in foil.**

**Serve sausage/egg on tortilla. Season to taste and add cheese and hot sauce if desired.**

**Heat water for hot chocolate**

**Get orange juice and coffee from quartermaster.**

# Troop 205 Sample Menus

## MENU

### SATURDAY BREAKFAST

(6) Breakfast burritos, Orange Juice, Coffee, Hot Chocolate

**Ingredients:** Sausage –1.25lb  
Eggs – 9  
Flour Tortillas - 12  
Cheese- 6 oz,  
Hot Sauce – small jar  
Hot Chocolate - 12  
Orange Juice – quart  
Coffee - quartermaster

**Utensils:** Dutch oven  
Bowl  
Large spoon  
Plates  
Foil

**Menu:**

**Brown sausage in Dutch oven till done.**

**Mix eggs in bowl and after sausage is done add mixture to sausage. Continously stir till eggs are done.**

**Warm tortillas on Dutch oven lid and wrap in foil.**

**Serve sausage/egg on tortilla. Season to taste and add cheese and hot sauce if desired.**

**Heat water for hot chocolate**

**Get orange juice and coffee from quartermaster.**

# Troop 205 Sample Menus

## MENU

### SATURDAY BREAKFAST

**(25) Breakfast burritos, Orange Juice, Coffee**

**Ingredients:** Sausage – 5.0 lb  
Eggs - 38  
Flour Tortillas - 50  
Cheese- 24 oz,  
Hot Sauce – small jar  
Orange Juice - quartermaster  
Coffee - quartermaster

**Utensils:** 2 - Dutch ovens  
Bowl  
Large spoon  
Plates

**Menu:**

**Brown sausage in Dutch oven till done.**

**Mix eggs in bowl and after sausage is done add mixture to sausage. Continuosly stir till eggs are done.**

**Warm tortillas on Dutch oven lid and wrap in foil.**

**Serve sausage/egg on tortilla. Season to taste and add cheese and hot sauce if desired.**

**Heat water for hot chocolate**

**Get orange juice and coffee from quartermaster.**

# Troop 205 Sample Menus

## MENU

### SATURDAY LUNCH

**Cooking Demo Pigs in a blanket**

**Ingredients:**      **Smokies – 1lb**  
                             **Biscuits – 4 cans**  
                             **Oil**

**Utensils:**            **2 - Dutch oven**  
                             **4 tin trays with oil**

**Menu:**

**Roll smokie in a biscuit and pinch edges, place 10 per tray**  
**Rub tray with oil to prevent sticking**  
**Cook in Dutch oven till brown.**

# Troop 205 Sample Menus

## MENU

### SATURDAY LUNCH

**Cooking Demo Trailburgers**

**Ingredients:**      **Hamburger patties – 60**  
                         **Vegiburger-1**  
                         **Cabbage - 7 heads**  
                         **Onion – 10 large**  
                         **Peppers-10 large**  
                         **Potatos - 30**  
                         **Corn - 1 64 oz large bag**  
                         **Carrots – 1 bag**

**Utensils:**            **Foil**  
                         **Knives**  
                         **Bowls**  
                         **Charcoal**

**Menu:**

**Place large cabbage leaf down then hamburger or chicken.**

**Season to taste.**

**Add onions, corn, carrots, and or potatoes.**

**Cover with another cabbage leaf.**

**Fold foils over food, fold and seal all edges.**

**Cook on coals for 15- 20 min per side.**

# Troop 205 Sample Menus

## MENU

### SATURDAY LUNCH

**Cooking Demo Banana Boats and baked apples**

**Ingredients:** Bananas – 18  
Apples - 18  
Brown Sugar  
Cinnamon  
Butter  
Marshmallows - 1 md bags mini  
Chocolate chips – 1 12 oz bag

**Utensils:** Foil  
Dutch ovens  
4 tin trays for apples  
Knives  
Charcoal

#### **Menu:**

**Banana Boat Place Banana on foil, slice in middle, be careful not to slice through the ends. Do not remove peel.**

**Spread open and add mini marshmallows and chocolate chips.**

**Fold foil and seal edges. Cook on coals till marshmallows and chips are melted, about 5 minutes on each side.**

**Baked apples core apples but not completely through the bottom.**

**Add a spoon of butter in core, along with a spoon of brown sugar and sprinkle with cinnamon. Place apples on tray and place in Dutch oven. Cook till soft and tender.**

# Troop 205 Sample Menus

## MENU

### SATURDAY LUNCH

#### Cooking Demo Simple Chili

**Ingredients:**      Hamburger – 5 lbs  
                          Onion – 2 large  
                          Tomato Sauce- 4 cans 8oz  
                          Chili Seasoning 2 pckgs  
                          Salt  
                          Pepper  
                          Fritos if desired

**Utensils:**          2 - Dutch Ovens  
                          Large Spoon  
                          Can opener  
                          Knives

#### **Menu:**

Dice onions and place in hot dutch oven.  
Add Hamburger and cook till brown. Drain Grease  
Add seasonings to taste.  
Add tomato sauce  
Add tomato paste  
Simmer for 15 minutes till hot  
Serve in bowl or over fritos.

# Troop 205 Sample Menus

## MENU

### SATURDAY DINNER

(5) Mexican Cornbread Casserole, Salad, Tropical Drink, Tea, Water

**Ingredients:**

- Hamburgers - 2.0 lb
- Tomato Sauce - 2 can
- Chopped Tomatos - 1 cancup
- Potato - 2
- Onion - 1
- Corn Bread Mix
- Egg- 1 (if the cornbread mix calls for it)
- Milk- ½ cup(if the cornbread mix calls for it)
- Shredded Cheese 10 oz
- Lettuce - ½ head iceberg or 1 bundle of romaine
- Tomatoes - 2
- Ranch Dressing

**Utensils:**

- 1- Dutch ovens
- Can opener
- Large spoon
- Med Bowl
- Knife

#### **Menu:**

**Brown hamburger in Dutch oven and drain grease.**  
**Dice potatos and onions and add to hamburger with can tomato sauce and can chopped tomatos. Simmer for 15 minutes.**  
**Mix cornbread mixture and add to top of hamburger mixture.**  
**Place lid on Dutch oven and add charcoal to top and cook till cornbread is golden brown. Approx 20 to 30 minutes.**  
**Serve with shreeded cheese if desired.**  
**Slice lettuce and tomatoes and serve with dressing.**  
**Get tropical drink and or tea from quatermaster.**

# Troop 205 Sample Menus

## MENU

### SATURDAY DINNER

**(6) Mexican Cornbread Casserole, Salad, Tropical Drink, Tea, Water**

**Ingredients:**

- Hamburgers - 2.5 lb**
- Tomato Sauce - 2 can**
- Chopped Tomatos - 1 cancup**
- Potato - 2**
- Onion – 1**
- Corn Bread Mix**
- Egg- 1(if cornbread mix calls for it)**
- Milk- ½ cup(if cornbread mix calls for it)**
- Shredded Cheese 12 oz**
- Lettuce – ½ head or 1 bundle of romaine**
- Tomatoes - 2**
- Ranch Dressing**

**Utensils:**

- 1- Dutch ovens**
- Can opener**
- Large spoon**
- Med Bowl**
- Knife**

**Menu:**

**Brown hamburger in Dutch oven and drain grease.**  
**Dice potatos and onions and add to hamburger with can tomato sauce and can chopped tomatos. Simmer for 15 minutes.**  
**Mix cornbread mixture and add to top of hamburger mixture.**  
**Place lid on Dutch oven and add charcoal to top and cook till cornbread is golden brown. Approx 20 to 30 minutes.**  
**Serve with shreeded cheese if desired.**  
**Slice lettuce and tomatoes and serve with dressing.**  
**Get tropical drink or tea from quatermaster**

# Troop 205 Sample Menus

## MENU

### SATURDAY DINNER

**(14) Mexican Cornbread Casserole, Salad, Tropical Drink, Tea, Water**

**Ingredients:**

- Hamburgers – 5.0 lb
- Tomato Sauce - 4 can
- Chopped Tomatos - 2 cancup
- Potato - 4
- Onion – 2
- Corn Bread Mix - 2
- Egg- 2(if cornbread mix calls for it)
- Milk- 1 cup(if cornbread mix calls for it)
- Shredded Cheese 28 oz
- Lettuce – 1.5 head or 2 bundles of romaine
- Tomatoes -4
- Ranch Dressing

**Utensils:**

- 2- Dutch ovens
- Can opener
- Large spoon
- Med Bowl
- Knife

**Menu:**

**Brown hamburger in Dutch oven and drain grease.  
Dice potatos and onions and add to hamburger with can tomato sauce and can chopped tomatos. Simmer for 15 minutes.  
Mix cornbread mixture and add to top of hamburger mixture.  
Place lid on Dutch oven and add charcoal to top and cook till cornbread is golden brown. Approx 20 to 30 minutes.  
Serve with shreeded cheese if desired.  
Slice lettuce and tomatoes and serve with dressing.  
Get tropical drink or tea from quartermaster**

# Troop 205 Sample Menus

## MENU

### SATURDAY DINNER

**(25) Mexican Cornbread Casserole, Salad, Tropical Drink, Tea, Water**

**Ingredients:**

- Hamburgers – 9.5 lb
- Tomato Sauce - 6 can
- Chopped Tomatos - 4 cancup
- Potato - 6
- Onion – 3
- Corn Bread Mix - 4
- Egg- 4(if cornbread mix calls for it)
- Milk- 2 cup(if cornbread mix calls for it)
- Shredded Cheese 50 oz
- Lettuce – 2 head or 4 bundles of romaine
- Tomatoes - 6
- Ranch Dressing

**Utensils:**

- 2- Dutch ovens
- Can opener
- Large spoon
- Lrg Bowl
- Knife

**Menu:**

**Brown hamburger in Dutch oven and drain grease.  
Dice potatos and onions and add to hamburger with can tomato sauce and can chopped tomatos. Simmer for 15 minutes.  
Mix cornbread mixture and add to top of hamburger mixture.  
Place lid on Dutch oven and add charcoal to top and cook till cornbread is golden brown. Approx 20 to 30 minutes.  
Serve with shreeded cheese if desired.  
Slice lettuce and tomatoes and serve with dressing.**

# Troop 205 Sample Menus

## MENU

### SUNDAY BREAKFAST

(5) Pancakes and ham, orange juice, coffee, Hot Chocolate

**Ingredients:** Pancake mixe 17 oz  
Ham 20 slices  
Hot chocolate - 5  
Water  
Butter  
Syrup  
Oil

**Utensils:** Griddle  
Spatchula  
Frying pan  
Sauce pan for water

**Menu:**

Mix pancake mix.

Heat griddle and put on oil to prevent sticking. Cook pancakes till golden brown.

Slice ham and brown in butter in frying pan.

Serve with butter and syrup.

Heat water for hot chocolate

# Troop 205 Sample Menus

## MENU

### SUNDAY BREAKFAST

(6) Pancakes and ham, orange juice, coffee, hot chocolate

**Ingredients:** Pancake mix 20 oz  
Ham 24 slices  
Hot Chocolate - 6  
Water  
Butter  
Syrup  
Oil

**Utensils:** Griddle  
Spatchula  
Frying pan  
Sauce pan for water

**Menu:**

Mix pancake mix.

Heat griddle and put on oil to prevent sticking. Cook pancakes till golden brown.

Slice ham and brown in butter in frying pan.

Serve with butter and syrup.

Heat Water for Hot Chocolate.

# Troop 205 Sample Menus

## MENU

### SUNDAY BREAKFAST

(14) Pancakes and ham, orange juice, coffee, Hot Chocolate

**Ingredients:** Pancake mix 48 oz  
Ham 56 slices  
Hot Chocolate-14  
Water  
Butter  
Syrup  
Oil

**Utensils:** Griddle  
Spatchula  
Frying pan  
Sauce pan for water

**Menu:**

Mix pancake mix.

Heat griddle and put on oil to prevent sticking. Cook pancakes till golden brown.

Slice ham and brown in butter in frying pan.

Serve with butter and syrup.

Heat water for Hot Chocolate

# Troop 205 Sample Menus

## MENU

### SUNDAY BREAKFAST

(25) Pancakes and ham, orange juice, coffee

**Ingredients:** Pancake mix 85 oz  
Ham 100 slices  
Water  
Butter  
Syrup  
Oil

**Utensils:** Griddle  
Spatula  
Frying pan  
Coffee pot for water

**Menu:**

Mix pancake mix.

Heat griddle and put on oil to prevent sticking. Cook pancakes till golden brown.

Slice ham and brown in butter in frying pan.

Serve with butter and syrup.