

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

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. Continuously 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 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 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 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 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 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

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 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 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

TROOP 205 SAMPLE 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 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 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 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 MENU

SUNDAY BREAKFAST

(25) Pancakes and ham, orange juice, coffee

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

Utensils: Griddle
Spatchula
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.