



Patrol Weekend Menu

Patrol: Adults – 8 adults
Outing Date: Oct. 14-16, 2005
Outing Location: Camp Stearns

- Breakfast:** Egg-in-a-Cup. Put egg in paper cup. Fill with water and set in coals. Boil for 10 minutes.
Pig-on-a-Stick. Pre-cooked sausage on a stick and wrap with dough. Cook over fire.
- Drink:** Hot chocolate or coffee
Extra: Bananas, Plums
- Lunch:** Tortilla pizzas. Spread sauce on tortilla. Add cheese and pepperoni. Wrap in foil and cook.
- Dessert:** Fig Newtons
Drink: Kool-aid
Extra: Soy nuts, Fruit
- Dinner:** Salmon-kebobs. Skewer marinated salmon strips, carrots, potato chunks.
Drink: Hot chocolate or coffee
Extra: Personal Pudding Pies. Instant chocolate pudding mix in Kerbler graham crusts.
- Breakfast:** Oatmeal and Smokey-Rolls. Wrap bread dough around stick and cook over fire. Wipe with melted butter and sprinkle with powdered sugar.
- Drink:** Hot chocolate or coffee
Extra: Fruit

Sat breakfast – Egg-in-a-Cup and Pig-on-a-Stick

16 eggs

16 paper cups

16 pre-cooked sausages

1 roll of refrigerated breadsticks

16 marshmallow sticks or wooden sticks

- get a cooking fire ready
- place egg in paper cup, fill with water, place in coals and cook about 8 minutes
- stick 1 sausage on marshmallow fork, wrap with strip of breadstick dough, cook until dough is brown

Sat lunch – Tortilla pizzas

20 tortillas

1 8oz. can of pizza sauce

8 oz. shredded cheese

70 slices pepperoni

1 package Fig Newtons

- start a cooking fire.
- place a tortilla on foil, spread sauce on tortilla, add pepperoni and cheese.
- place second tortilla on top and wrap up foil.
- place in fire for a few minutes

Sat dinner – Salmon-kebobs

32 salmon strips, marinated in ??? (ask Kelly)

32 small potato chunks

32 baby carrots

32 small onions or pepper chunks

16 skewers

2 pudding mixes

___ powdered milk

16 graham shells

- start a cooking fire.
- Prepare carrots, peppers, onions, potatoes into 1 inch chunks
- Skewer 2 of each item and cook over fire or wrap in foil and place in coals for 8 minutes
- While cooking, prepare pudding and spoon into shells

Sun breakfast – Oatmeal and Smokey-Rolls

6 cups oatmeal

2 cup powdered milk

1 1/2 cup raisins

16 tablespoons brown sugar

Peanut butter

1 package breadstick dough

1 cup powdered sugar in Ziploc bag

- Boil water.
- Wrap dough around marshmallow stick and cook over fire until brown.
- Wipe with butter stick and then dip in ziploc bag of powdered sugar to coat.
- Mix oatmeal and powdered milk in quart-size ziploc baggie.
- Add 12 cups boiling water and let sit for 2 minutes.
- Spoon into personal cups and add raisins, sugar, peanut butter as desired.

Shopping List

1 roll of foil
8 marshmallow sticks
16 wooden skewers

16 eggs
16 paper cups
16 pre-cooked sausage
2 rolls breadstick dough
24 tortillas
2 8oz. Cans of pizza sauce
8 oz. Shredded cheese
80 slices pepperoni
1 package Fig Newtons
32 salmon strips
4 potatoes
32 baby carrots
2 red peppers
16 tiny onions
2 chocolate pudding mixes
16 Keebler graham shells
6 cups oatmeal
2 cups powdered milk
1 ½ cup raisins
16 tablespoons brown sugar
1 cup powdered sugar
bananas
plums
soy nuts