

PATROL MENU PLANS– Kelso Dunes

Dinner menus

Italian Marinade Beef Shish Kabobs w/ Potatoes Walz (serves 6)

- 2 lbs cubed beef for stew
- 3 oz Italian salad dressing
- 2 yellow onions
- 2 red bell peppers
- 11 oz cherry tomatoes
- 1 head iceberg lettuce
- 6 medium sized potatoes
- 1 bag grated cheese
- garlic salt
- Italian seasoning
- 1 cube butter

–Place cubed beef and salad dressing in large plastic Ziploc bag. Cut onions and pepper into 1½ inch squares. Soak the skewers in water. Place marinated beef, onion, peppers, and tomatoes on skewers. On a grill, place kabobs and turn regularly until desired cooked consistency. Serve and eat kabobs on lettuce layer.

–Lightly spread butter on a large sized heavy-duty aluminum foil. Place thinly sliced potatoes fanned but overlapping on the foil. Sprinkle seasoning, salt and cheese over potatoes. Dot potatoes with pats of remaining butter. Cover with another sheet of foil, seal edges and cook directly on coals for 25 min or until potatoes are tender.

Hobo Stew in Foil (serves 6)

- 2 lb ground beef or stew meat
- 2 bags frozen mixed vegetables
- garlic salt
- black pepper
- 1 cube butter

–Tear foil to size for individual pockets. Lightly spread butter on foil. Add meat then vegetables. Top with seasonings and pats of remaining butter. Seal foil on all sides leaving room for expansion. Place foil packets on coals for 10 minutes.

Dinner drinks

Flaming Hot Cider

- 8 oz apple cider per Scout Dr. Lujan
- 1 box (10oz) Hot Tamales candy Dr. Lujan

–Heat cider in pot adding candy to taste. Simmer until candy melts. Serve hot.

Mexican Hot Chocolate

- 2 tbsp Mexican hot chocolate per Scout Dr. Lujan

–Heat water in pot and add to cup of chocolate. Serve hot.

Dinner desserts

Dutch Oven Apple Dumplings (serves 8-10)

- 3 Granny Smith apples _____
- 2 cans buttermilk biscuit dough (8-10 biscuits) _____
- 2 cups water _____
- 2 cups brown sugar _____
- 2 sticks of butter _____
- cinnamon spice _____

–Core the apples and slice into 8-10 pieces. Wrap each biscuit around the apple slice to make dumpling. Place dumplings into greased (or foil wrapped) Dutch oven. Heat and mix the water, brown sugar, and butter in a separate pot. Pour mixture over dumplings and sprinkle cinnamon on top. Cook in covered Dutch oven for 20 minutes until apples are soft and the dough is brown.

Hank's Fruit Cobbler (serves 8-10)

- 1 21-oz can crushed pineapple _____
- 1 21-oz can cherry pie filling _____
- 1 cup water _____
- 1 box yellow cake mix _____
- 1 stick butter _____

–Line Dutch oven with foil. Empty pie filling, crushed pineapple and water into Dutch oven. Evenly layer cake mix over fruit. Place pads of butter over cake mix. Do NOT mix contents. Cook in covered Dutch oven for 20-30 minutes until fruit bubbles up to surface.

Breakfast menus

Breakfast Burritos (per serving)

- 2 eggs
- 1 slice cooked deli ham
- 1 slice cheese
- salsa picante (mild)
- 1 flour tortilla
- 1 serving fruit of choice

–Scramble or fry eggs over hard in a lightly oiled skillet. Add sliced ham to skillet and place cheese over top of ham to melt. Warm tortillas and place eggs, ham and cheese inside. Add salsa to taste. Fruit on the side.

Skillet sausages w/ Dutch oven biscuits and honey, fruit on the side (serves 6)

- 6 Aidell's chicken apple sausages
- 2 cans buttermilk biscuit dough (8-10 biscuits)
- 1 bottle of honey
- 1 stick butter
- 6 servings fruit of choice

–Cut sausages into “thumb-sized” lengths then cut in half. Lightly grease skillet with oil and brown sausages.

–In a greased (or foil wrapped) Dutch oven, place biscuits inside and lightly drizzle dough with honey. Place pads of butter over surface of each biscuit. Cook in covered Dutch oven for 15 minutes until the dough is brown. Serve with additional honey drizzle and fruit on the side.

Lunch menus

Grilled Ham & Cheese Sandwiches (per serving)

- 2 slices cooked deli ham
- 1 slice cheese
- 2 slices whole wheat bread
- butter

–Butter one side of each slice of bread (if using more solid butter, heavily coat heated skillet with butter and place bread on top). Add ham and cheese keeping the buttered sides out. Over medium heat, place sandwich on skillet and cook each side until bread lightly browned and cheese melts.

Fruit salad (serves 4-6)

- 1 apple
- 1 cup berries
- 1 banana
- 4 Clementine oranges
- 4 servings plain yogurt
- honey

– Chop fruit into bite-sized pieces. Place contents of mixed fruit into sandwich sized re-sealable plastic bag (Ziploc). Add one serving of yogurt and honey to taste for each bag. Seal bag and mix contents until yogurt and honey cover fruit. Eat directly from bag.