

Grubmaster Notes – New Scout Outing 2015

Meal	Diners	Est. Count	Menu
Fri. Cracker Barrel	Troop (without New Scouts)	Old Goats: 13 Troop Guides: 6 Other Scouts: 44 Total: 63	Crackers, Cheese, and Sausage
Sat. Breakfast	Old Goats & Troop Guides	Old Goats: 12 Troop Guides: 6 Total: 18	Goat Gruel
Sat. Lunch	Old Goats, Troop Guides & New Scouts	Old Goats: 17 Troop Guides: 6 New Scouts: 16 New Scout Patrols: 2 x 11 (22)	New Scout Patrols: Grilled Cheese, Chips & Fruit Old Goats: White Pizza Grilled Cheese & French Onion Soup
Sat. Dinner (Entrée Only)	Troop & Guests	200	Southwestern Pulled Pork
Sat. Cracker Barrel	Troop with New Scouts	Old Goats: 17 Troop Guides: 6 New Scouts: 16 Other Scouts: 44 Total: 83	Cobblers: Lemon Blackberry & Chocolate Strawberry
Sun. Breakfast	Old Goats, Troop Guides & New Scouts	Old Goats: 17 Troop Guides: 6 New Scouts: 16 Total: 39	Breakfast Casseroles: French Toast Berry Bake & Shipwreck
Hot Beverages Throughout	Old Goats, Troop Guides, and New Scouts		Old Goats: Coffee Everyone: Hot Chocolate and Cider

Meals

Friday Cracker Barrel – Friday Evening Count (Old Goats & Scouts)
Saturday Breakfast – Complete before 7am - Old Goats () and Troop Guides (6) – Total ()
Saturday Lunch – Grilled Cheese – Old Goats () and Troop Guides () – Total ()
Saturday Dinner – Potluck Meat
Saturday Cracker Barrel
Sunday Breakfast – (?)

Menu

Friday Night – John Ziegler
Saturday Morning – Goat Gruel?
Saturday Lunch – Grilled Cheese/French Onion Soup with “White” Grilled Cheese
Saturday Evening – Southwest Pulled Pork with Troop Potluck
Saturday Night – Cobbler (lemon blackberry & Dark chocolate raspberry – espresso glaze?)?
Sunday Morning – Stuffed French toast?

Friday Cracker Barrel – Bacon-wrapped Dates

Yield 25-30 bacon-wrapped dates

Ingredients

16-ounce package of bacon (regular thickness, not thick cut), cut into thirds
8-ounce package of pitted dates

Preparation

1. Preheat the oven to 350°F. Position oven rack in the center of the oven. Cover a cookie sheet with tin foil.
2. Wrap a piece of bacon around a date. Make sure the bacon seam is placed facing downward on the cookie sheet. Press firmly on the bacon-wrapped date, so it is less likely to unravel. Repeat until all of the dates are wrapped in bacon.
3. Bake for 20-25 minutes until crisp. Let cool for 10-15 minutes before serving.

Saturday Breakfast – Goat Gruel

5-Minute Oatmeal Breakfast Custard

Makes 4 servings

Serving Size: A BIG bowl of oatmeal

Ingredients

4 cups low-fat milk
2 cups oats (quick or old-fashioned)
1-2 tablespoons sugar
1/2 teaspoon vanilla extract
1/4-1/2 teaspoon nutmeg (preferably freshly grated)
3 eggs, beaten

Directions

1. The night before, in a saucepan, combine milk, oats, sugar, vanilla and nutmeg. Cover pot and refrigerate overnight.

2. In the morning, remove pot from refrigerator and stir. Replace cover and heat on medium-low or medium heat for about 4 minutes; stirring occasionally to prevent from sticking to the bottom. (Stirring isn't essential if you have to leave the stove to do your hair.)

3. Add eggs and stir constantly with fork until eggs are no longer shiny and are cooked, about 1 minute.

Notes

This recipe can easily be adjusted down to 2 servings or up to 5 or 6 or more. Just follow this simple formula: For each serving, use 1 cup milk, 1/2 cup oats and 1 LESS egg than the number of servings (ie, 1 egg for 2 servings, 4 eggs for 5 servings) Add sugar, vanilla and nutmeg to taste.

Mix-ins:

Cocoa (or dark, milk, and white chocolate chips) with Strawberry preserves?

Saturday Lunch – French Onion Soup and White Pizza Grilled Cheese

French Onion Soup

Total Time: 1 hr 10 min

Prep:15 min

Cook:55 min

Yield:4 to 6 servingsLevel:Easy

Ingredients

1/2 cup unsalted butter

4 onions, sliced

2 garlic cloves, chopped

2 bay leaves

2 fresh thyme sprigs

Kosher salt and freshly ground black pepper

1 cup red wine, about 1/2 bottle

3 heaping tablespoons all-purpose flour

2 quarts beef broth

1 baguette, sliced

1/2 pound grated Gruyere

Directions

Melt the stick of butter in a large pot over medium heat. Add the onions, garlic, bay leaves, thyme, and salt and pepper and cook until the onions are very soft and caramelized, about 25 minutes. Add the wine, bring to a boil, reduce the heat and simmer until the wine has evaporated and the onions are dry, about 5 minutes. Discard the bay leaves and thyme sprigs. Dust the onions with the flour and give them a stir. Turn the heat down to medium low so the flour doesn't burn, and cook for 10 minutes to cook out the raw flour taste. Now add the beef broth, bring the soup back to a simmer, and cook for 10 minutes. Season, to taste, with salt and pepper.

When you're ready to eat, preheat the broiler. Arrange the baguette slices on a baking sheet in a single layer. Sprinkle the slices with the Gruyere and broil until bubbly and golden brown, 3 to 5 minutes.

Ladle the soup in bowls and float several of the Gruyere croutons on top.

Alternative method: Ladle the soup into bowls, top each with 2 slices of bread and top with cheese. Put the bowls into the oven to toast the bread and melt the cheese.

White Pizza Grilled Cheese

Yield: makes 4 sandwiches

Total Time: 1.5 hours

Ingredients:

2 bulbs garlic
1 teaspoon olive oil
1 pinch of salt
8 ounces mascarpone cheese, at room temperature
¼ cup freshly chopped basil leaves
2 tablespoons freshly chopped rosemary
2 tablespoons freshly chopped thyme leaves
2 tablespoons freshly chopped oregano leaves
1 tablespoon freshly chopped parsley
8 ounces sharp provolone cheese, freshly grated
4 ounces mozzarella cheese, freshly grated
2 ounces parmesan cheese, freshly grated
8 thick slices Italian or sourdough bread

Directions:

Preheat the oven to 350 degrees F. Slice off the top of the bulb of garlic and remove any of the outside paper from the bulb. Drizzle the exposed cloves with olive oil. Wrap the bulb in foil and roast for 1 hour, until the cloves are golden and caramely. Let the garlic cool slightly.

Squeeze the cloves out in a bowl and add a pinch of salt. Mash the cloves with a fork until they form a paste. Add the mascarpone to the bowl and stir to combine. Add in the basil, rosemary, thyme, oregano and parsley, stirring to combine.

Toss together the provolone, mozzarella and parmesan cheeses. Heat a large skillet or griddle over medium heat. Spread the outsides of the bread with softened butter. Spread the insides of the bread with the mascarpone cheese mixture. Place a slice of bread butter-side down in the skillet and add a few handfuls of cheese on top. Follow it with another slice of bread, butter-side up. Cook until the cheese is melty and each side is golden, about 4 to 5 minutes per side. Serve the sandwiches with a garnish of extra chopped herbs.

Saturday Dinner – Southwest Pulled Pork/Taco

Total Time: 5 hr 36 min

Prep: 25 min

Cook: 5 hr 11 min

Yield: about 8 servings

Level: Easy

Ingredients

3 whole ancho chiles
3 whole pasilla chiles
4 cloves garlic, unpeeled
2 to 3 chipotles in adobo sauce
1/2 medium white onion, roughly chopped
3 tablespoons extra-virgin olive oil
2 tablespoons honey
1 tablespoon cider vinegar
Kosher salt
2 teaspoons dried oregano, preferably Mexican
3 3/4 cups low-sodium chicken broth
4 pounds boneless pork shoulder (untrimmed), cut into chunks
Freshly ground pepper
2 bay leaves
1 cinnamon stick
Corn tortillas, warmed, for serving
Assorted taco toppings, for garnish

Directions

Put the ancho and pasilla chiles and the garlic in a bowl; add 2 to 3 tablespoons water. Microwave on high until soft and pliable, 2 to 3 minutes. Stem and seed the chiles; peel the garlic. Transfer the chiles and garlic to a blender.

Add the chipotles, onion, 2 tablespoons olive oil, honey, vinegar, 1 tablespoon salt and the oregano to the blender; puree until smooth. Heat the remaining 1 tablespoon oil in a large skillet over high heat; add the chile sauce and fry, stirring, until thick and fragrant, about 8 minutes. Pour in the broth and reduce until slightly thickened.

Season the pork all over with salt and pepper and brown in well-oiled dutch oven. Add the bay leaves and cinnamon stick, then pour in the sauce. Cover and cook on high until the meat is tender, about 5 hours. (Or cook the meat in a large Dutch oven, covered, for 1 hour 45 minutes at 350 degrees; uncover and cook 30 more minutes.)

Discard the bay leaves and cinnamon stick. Shred the pork with 2 forks; season with salt and pepper. Serve the shredded pork in the tortillas, along with toppings.

Sunday Breakfast - Overnight Blueberry French Toast

Prep Time: 15 Minutes

Cook Time: 1 Hour 15 Minutes

Ready In: 10 Hours

Servings: 10

Ingredients

12 slices day-old bread, cut into 1-inch cubes
2 (8 ounce) packages cream cheese, cut into 1 inch cubes
1 cup fresh blueberries
12 eggs, beaten
2 cups milk
1 teaspoon vanilla extract
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup fresh blueberries
1 tablespoon butter

Preparation

1. Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.
2. In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.
3. Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F (175 degrees C).
4. Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.
5. In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast

Yield: 8 servings

Baked Apricot French Toast with Crunchy Corn Flake Streusel

Serves 6

An overnight soak in apricot-almond custard creates a meltingly soft, creamy interior for this baked French toast dish, while the corn flake crumb topping offers a crisp contrast. This recipe works equally well with peach preserves and nectar. Serve with pure maple syrup.

Ingredients

For the French toast

Softened unsalted butter, for the baking dish

6 large eggs, lightly beaten

1 cup whole or low-fat milk

1 cup apricot nectar

1 tsp. almond extract

1/2 tsp. table salt

1/2 cup apricot preserves

1 1-lb. loaf day-old challah or brioche, cut into 1-inch-thick slices (discard the ends)

For the topping

4 oz. (1/2 cup) unsalted butter, softened

3 cups corn flakes, crushed

2 Tbs. packed dark brown sugar

2 tsp. ground cinnamon

1/2 tsp. pure almond extract

Pinch table salt

Preparation

The night before

Assemble the French toast

Butter the bottom and sides of a 9x13-inch baking dish.

Whisk the eggs, milk, apricot nectar, almond extract, and salt in a large, wide bowl. Spread a thin layer of apricot preserves on one side of each slice of bread and then dip both sides of each slice in the custard. Arrange the slices jam side up in the baking dish, overlapping slightly if necessary. Pour any remaining custard over the bread and gently press the bread into the custard. Cover tightly with foil and refrigerate for 4 to 18 hours.

Make the topping

In a large bowl, stir the butter with a silicone spatula until smooth. Add the corn flakes, sugar, cinnamon, almond extract, and salt. Using your fingertips, work the mixture until it forms pea-size clumps. Cover the bowl and refrigerate.

In the morning

Position a rack in the center of the oven and heat the oven to 350°F.

Uncover the baking dish and press down gently on the bread to absorb any custard on the bottom of the dish. Scatter the topping over the bread, re-cover with the foil, and bake for 30 minutes. Remove the foil and bake until puffy and golden, another 15 to 20 minutes. Let cool for 10 minutes before serving.

Cooking Notes

A recipe that is cooked on the low setting in your slow cooker will take about a quarter as long in a Dutch oven in a 325-degree oven (if it cooks for 8 hours on low, it will take two to three hours in the Dutch oven). A recipe that is cooked on high setting will take about half as long. But remember, that's only an estimate, so leave yourself a little extra time. Although the math is pretty straightforward:

SLOW COOKER	DUTCH OVEN
12 hours/Low	3 hours/325° F
10 hours/Low	2 1/2 hours/325° F
8 hours/Low	2 hours/325° F
6 hours/Low	1 1/2 hours/325° F
5 hours/Low	1 hour, 15 min./325° F
4 hours/Low	1 hour/325° F
4 hours/High	2 hours/325° F
3 hours/Low	45 min./325° F
3 hours/High	1 1/2 hours/325° F
2 hours/Low	30 min./325° F
2 hours/High	1 hour/325° F
1 hour/Low	15 min./325° F
1 hour/High	30 min./325° F

None of the above times will be exact, so pay attention to the food cooking in your dutch oven that you don't undercook it or overcook it. (<http://www.theprepperjournal.com/2013/08/06/how-to-convert-crock-pot-cooking-to-dutch-oven-perfection/>)

See also: (<http://blog.williams-sonoma.com/slow-cooker-vs-dutch-oven-a-conversion-guide/>)

For Temperature Control

(http://dutchovendoctor.com/temperature_control.htm)

Count

<u>Fri. Night</u>	<u>Sat. AM</u>	<u>Sat. Noon</u>	<u>Sat. PM</u>	<u>Sun. AM</u>
Geoff Gerber	Geoff Gerber	Geoff Gerber	Geoff Gerber	Geoff Gerber
Jim Riddle	Jim Riddle	Jim Riddle	Jim Riddle	Jim Riddle
Margie Riddle	Margie Riddle	Margie Riddle	Margie Riddle	Margie Riddle
Betsy DeYong		Betsy DeYong	Betsy DeYong	Betsy DeYong
Chris Galakatos	Chris Galakatos	Chris Galakatos	Chris Galakatos	Chris Galakatos
Todd Hammond	Todd Hammond	Todd Hammond	Todd Hammond	Todd Hammond
Joe Day	Joe Day	Joe Day	Joe Day	Joe Day
John Ziegler	John Ziegler	John Ziegler	John Ziegler	John Ziegler
Tracy Smithey	Tracy Smithey	Tracy Smithey	Tracy Smithey	Tracy Smithey
Justin Sweeney	Justin Sweeney	Justin Sweeney	Justin Sweeney	Justin Sweeney
Ray Riddle	Ray Riddle	Ray Riddle	Ray Riddle	Ray Riddle
? Riddle	? Riddle	? Riddle	? Riddle	? Riddle
	Chris Rosenthal	Chris Rosenthal	Chris Rosenthal	Chris Rosenthal
		Terra Collver		Terra Collver
		Alan Ritter		
		Ross Munroe	Ross Munroe	
Dave DeVeydt			Dave DeVeydt	Dave DeVeydt
		John Blase	John Blase	John Blase
		Matt Mauck	Matt Mauck	Matt Mauck
13	12	18	17	17