

New Scout Outing
March 4-6, 2016

Friday Night Cracker Barrel

Cheese, Sausage and Crackers

Saturday Breakfast

Corned Beef Hash
Eggs
oranges
bananas

Adults 10
TGs 4

Saturday lunch

Grilled cheese
*tuna Melts
*Tomato soup
Apples
Brownie Bites
Chips

Adults 15
TGs 4
New Scouts - 11

* Goats only

Sunday Breakfast

breakfast pizza
apples
bananas
oranges
assorted muffins

Adults 15
TGs 4
New Scouts - 11

Shopping List

45 people

Cheese Brick
Summer Sausage
Ritz Crackers or Club Crackers

- * 2 corned beef briskets
- * 5 lb potatoes
- 4 18-pack eggs
- oranges
- bananas
- 1 gallon milk
- OJ

- 2 loaves white bread
- * 2 small tubs butter spread
- * 2 pkg Kraft singles cheese (24)
- 30 bags chips
- brownie bites
- apples
- 1 lb butter
- 3 loaves multi grain
- 6 cans tomato soup
- * 2 large cans tuna in water
- pack mixed cheese slices - 20

- 4 pkgs ssg
- * 5 refrigerated bisquits
- shredded cheddar - 8 cups
- * PAM cooking spray
- assorted muffins

- 1 Xlarge dutch griddle

- 3 12" dutch large frying pan

TROOP DINNER

Hamburgers 1 per person 80 responded get 120*
*burgers come in pkgs of 40
Buns 96 *6 pkgs of 16

from home

Ketchup

Mustard * Mayo

Pickles 1 iceberg lettuce

lemons 3 onions

oil 5 tomatoes

coffee

1 lb butter

EQUIPMENT NEEDED

GRIDDLE
XL DUTCH
3 - 12" DUTCH
LARGE FRYING PAN
4 - CHIMNEYS
charcoal
large aluminum pans
plates, napkins, silverware
paper towels
coffee cups
coffee carafes
drink mix

SAMS

Cheese Brick
Summer Sausage
pack mixed cheese slices - 30
shredded cheddar - 8 cups
Ritz Crackers or Club Crackers
6 cans tomato soup
30 bags chips
4 pkgs ssg
4 18-pack eggs
oranges
bananas
apples
1 gallon milk
OJ
tomatoes
2 loaves white bread
3 loaves multi grain
brownie bites
assorted muffins

SCHNUCKS

2 corned beef briskets
2 small tubs butter spread
1 pkg Kraft singles cheese (32)
5 refrigerated bisquits
2 large cans tuna in water
Mayo
PAM cooking spray
1 iceberg lettuce
3 large onions
5 lb potatoes
red pepper
green pepper

Baked Eggs With Corned Beef Hash – 2 servings

2 cups chopped, cooked corned beef
2 medium sized cooked potatoes, diced
salt and freshly ground black pepper to taste
2 Tbl olive or vegetable oil – additional as needed
4 eggs

*optional chopped red pepper and onion – saute in pan before adding beef and potatoes

Saute corned beef, potatoes, salt and pepper in olive oil over a full spread of coals. Cook for 15-20 minutes or until crispy; stirring and adding oil if necessary.

Carefully pour eggs over hash; cover and cook for 5 minutes or until eggs are set. makes 2 servings.



*OPTIONAL Saute onions and pepper over high heat until softened

Add potatoes, corned beef, salt, pepper and parsley



Cook hash for 15 minutes, until crispy stirring and adding oil as necessary, before gently adding eggs

Cover and bake eggs for 5 minutes or until set the way you like them



Breakfast Pizza

Refrigerated Biscuit Dough - 1 for each dutch oven - 2 for xlarge
10 eggs for each 12" dutch - 18 eggs for xlarge
4 lb sausage cook and crumble - divide between the dutch ovens
Shredded Cheese - sprinkle on top

Red pepper - chopped
Green pepper- chopped
Onions - chopped

Brown sausage in XL dutch and set aside. Saute peppers and onions in xl dutch

Line all dutches with heavy duty foil. Spray with Pam.

Press the dough to cover the bottom of the Dutch ovens and crimp up sides 1"
Spread ssg over 3 of 12" ovens. Mix peppers and onion with ssg for XL dutch
Pour on a thin layer of eggs over ssg
Now spread the cheese over the top and cook for 20 -25 minutes.

More coals on top - check for crust getting too done - and eggs not getting done.