

Memorial Day Campout Menu and Shopping List – 2009

Condiments and Staples

- ___ 9 rolls paper towels
- ___ Napkins
- ___ paper cups
- ___ (need marker for names on cups)
- ___ large paper plates (160)
- ___ small paper plates (80)
- ___ paper bowls (60)
- ___ 3 dish-sponges and chore-boys
- ___ lg salt and lg pepper
- ___ 2 salt & pepper shakers
- ___ sugar
- ___ 5lbs Flour
- ___ 3 ketchup
- ___ 2 yellow mustard
- ___ 2 spicy mustard
- ___ Soy Sauce
- ___ Tabasco Hot Sauce
- ___ Hot sauce for Tacos
- ___ 2 relish
- ___ 2 lbs coffee
- ___ 3 gals Kool-aid
- ___ hot cocoa mix
- ___ peanut butter
- ___ jelly
- ___ 2 tin foil
- ___ 4 cooking oil
- ___ Garlic powder
- ___ Onion Powder
- ___ Popcorn popping oil
- ___ Popcorn for popping
- ___ Cheddar Cheese powder
- ___ 8 boxes mac & cheese (just in case for the kids)
- ___ Soda
- ___ Water
- ___ Crystal Lite
- ___ Hugs
- ___ Clorox wipes
- ___

Evening Snacks

S'mores

- ___ two boxes candy bars
- ___ 5 bags marshmallows
- ___ 3 boxes graham crackers
- ___ cheese popcorn

Mountain pies

- ___ Mozzarella cheese
- ___ Pizza sauce
- ___ leftover rolls

Baked Apples

- ___ 2 brown sugar
- ___ cinnamon
- ___ apples

Thursday Dinner(20 people)

Italian Night - Serves 20 People

Menu

- Spaghetti with Meatballs
- Marinara, Vodka, and Sun-Dried Tomato sauces
- Eggplant Parmagiana (see recipe)
- Garlic Bread
- Salad
- Brownies from home

Shopping List

- ___ 4 lbs spaghetti
- ___ frozen meatballs & sauce (bag & 2 large jars sauce)
- ___ Marinara & Alfredo sauce
- ___ 2 lbs Antipasto
- ___ 2 heads Lettuce
- ___ 3-4 bottles dressing
- ___ tomatoes
- ___ carrots
- ___ celery
- ___ 2 cucumbers
- ___ Italian bread
- ___ Garlic powder

- ___ 6 Eggplants
- ___ 4 bags Mozzarella Cheese
- ___ 4 jars Spaghetti Sauce

Friday Breakfast (22 people)

Feature: Papa McMuffins

- ___ 3 doz eggs
- ___ 2 pkgs scrapple
- ___ Ham for omelettes (to be diced)
- ___ Pancake mix
- ___ 2 bottle syrup
- ___ 2 package pork roll
- ___ 2 lbs slab bacon
- ___ 1 lbs sliced cheese
- ___ 2 doz English muffins
- ___ 1 doz bagels
- ___ 2 boxes cereal
- ___ 1 gallon milk
- ___ 2 lbs margarine in small tubs
- ___ 2 lbs stick margarine
- ___ onions (to be chopped)
- ___ peppers (to be chopped)
- ___ oatmeal
- ___ cream cheese
- ___ diced tomatoes
- ___ sliced mushrooms

Friday Lunch(22 people)

- ___ 3 doz Hotdogs
- ___ 3 doz Hotdog rolls
- ___ 3 doz burgers
- ___ 4 doz burger rolls
- ___ Sausage (3 packs needed – especially hot)
- ___ onions & peppers
- ___ 1 lb cheese
- ___ 1 bags Cheese curls
- ___ **ketchup**
- ___ celery
- ___ 3 boxes tastykakes
- ___ 1 box cookies

Friday Dinner(28 people)

(HUCK ROAST

- Chuck Roast
- Baked potatoes
- Carrots
- Salad
- Pasta Salad
- Macaroni & Cheese
- [Pineapple Upside-Down Cake](#)

- ___ 25 lbs Chuck Roasts
- ___ 6 cans beef broth
- ___ 6 packs onion & mushroom dry soup mix
- ___ Onions
- ___ baby carrots
- ___ Onion soup mix
- ___ 15 lbs potatoes
- ___ **2 heads Lettuce**
- ___ **tomatoes**
- ___ **2 cucumbers**
- ___ celery
- ___ vegetables for grilling
- ___ Bacos
- ___ 2 bottles ranch (worked well)
- ___ 2 bottles french
- ___ 1 bottles Italian dressing
- ___ 1 bottles Catalina dressing
- ___ 2 boxes tastykakes
- ___ **2 lg bag of top-quality charcoal**
- ___ Apple Sauce
- ___ 3 boxes yellow cake mix
- ___ 1 jar maraschino cherries
- ___ 3 cans sliced pineapple
- ___ 4 aluminum cake pans
- ___ oil, eggs, butter for cake mix
- ___ light brown sugar

Saturday Breakfast (28 people)

- ___ **3 doz eggs**
- ___ **2 package pork roll**
- ___ **2 lbs slab bacon**

- ___ 2 doz English muffins
- ___ 1/2 gallon milk

Saturday Lunch(29 people)

- ___ 2 doz Hotdogs
- ___ 2 doz Hotdog rolls
- ___ burgers
- ___ 1 doz burger rolls
- ___ 1 lb cheese
- ___ 1 bags Cheeze curls
- ___ 2 boxes tastykakes
- ___ 1 box cookies

Saturday Dinner (30 people)

- ___ A couple heads of lettuce
- ___ 4 pt Sour Cream
- ___ Salsa
- ___ Tortilla Chips
- ___ Shredded Cheddar Cheese
- ___ Chicken (8 lb boneless breasts)
- ___ 2 onions
- ___ 3 green peppers
- ___ 3 boxes Rice a Roni--Spanish style
- ___ Can of diced tomatoes
- ___ sour cream
- ___ cream chicken soup
- ___ cream mushroom soup
- ___ green chilis
- ___ pepperjack cheese
- ___ American cheese
- ___ onion
- ___ flour tortillas
- ___ enchilada sauce
- ___ 3 cans sliced ripe olives
- ___ seasoning pkcts - taco & taco salad
- ___ jalepeno's
- ___ 3 cans Black Beans!!!!
- ___ 40 Crunchy Taco shells
- ___ 70 soft tortillas
- ___ ground beef (6 lbs)
- ___ tomato

Sunday Breakfast(30 people)

- ___ 3 doz eggs

- ___ 2 lbs slab bacon
- ___ 2 doz English muffins

Sunday Lunch(30 people)

- ___ 2 doz Hotdogs
- ___ 2 doz Hotdog rolls
- ___ 2 pringles
- ___ 3 boxes tastykakes

Sunday Dinner(30 people)

- ___ 36 chicken breast halves
- ___ garlic powder
- ___ flour
- ___ cooking oil
- ___ 3 butter sticks
- ___ 4 cans chicken broth
- ___ 1 bottles wine (white zin, pinot grigio)
- ___ 1 full garlic cloves
- ___ 20 mushrooms
- ___ vegetables for grilling
- ___ 3 jars apricot
- ___ 3 bottles Russian dressing
- ___ 3 onion soup mix
- ___ Rice
- ___ Corn
- ___ 2 heads Lettuce
- ___ tomatoes
- ___ carrots
- ___ 3 bottle's dressing
- ___ ketchup
- ___ 2 boxes mac & cheese
- ___ Apple Sauce

Monday Breakfast (30 people)

Equipment extras

Yellow Highlighted items can be purchased at store

- ☆ Make some baked potatoes early in the trip so we can have home fries
- ☆ Obtain a few special sauces for the spaghetti

For 2009 – Try some of these special additions

- ☆ Breakfasts: for omelets: try diced tomatoes, mushrooms, spinach
- ☆ Breakfasts: try loose sausage to do up with home fries
- ☆ Breakfasts: try some hot and regular sausage links
- ☆ Make some desserts: Pineapple Upside Down Cake
- ☆ Look at more healthy additions – more fresh fruit

Fried Eggplant

Each medium eggplant is enough to feed four people

Preparation Time: 35 mins

Cooking Time: 6 minutes per batch

2 eggplants

Salt and pepper

1 egg slightly beaten

½ cup milk

1 cup flour

Vegetable oil

Peel and slice eggplant into ½ inch thick rounds. Place the eggplant in a very large bowl with very cold salted water. Cover with a plate to keep the eggplant submerged in the water. Let it stand for about 30 minutes. Discard the water and drain the eggplant in a colander. Lay the eggplant slice on wax paper and sprinkle with salt and pepper.

In a shallow bowl, combine eggs and milk. Put the flour on a sheet of wax paper.

Dip the eggplant into the milk mixture, then dredge them in flour.

Fry the eggplant in hot oil.

Swiss Steak

1lb Cube or Round steak

2 Tbsp flour

¼ tsp salt

¼ tsp pepper

Combine flour, salt, pepper – pound into meat

Brown meat both sides

Bake 1 ½ hours

layer in dutch oven – tomato sauce – celery salt, onion powder, garlic powder

Apple Crisp

Butter baking dish

Peel and slice apples

Crumble together:

1 cup brown sugar

1 cup flour

½ cup butter or margarine

½ tsp salt

Sprinkle over apples
Sprinkle with cinimmon

Bake @ 350 for 35-40 mins
halfway through, cover with foil if you don't want it crunchy

Make this hash with leftover roast beef or corned beef

- 3 cups cooked beef, coarsely chopped (use leftover pot roast, oven roast, corned beef, etc.)
- 2 large baking potatoes, peeled and diced
- 2 medium onions, chopped
- 1 green bell pepper, chopped
- 2 ribs celery, finely chopped
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 teaspoon garlic powder
- ¼ teaspoon ground thyme
- 1 ½ cups beef broth*

*If you have a cup or so of leftover gravy, use gravy with water or broth to make 1 ½ cups.

Combine all ingredients and pack into a well-greased shallow baking pan. Cover with foil and bake at 375° for 45 minutes. Uncover and brown under broiler.

Serves 6.

Yankee Cornbread

Preparation Time: 10 mins

Cooking Time: 20-25 mins

Yield: 8 slices

2 ½ cups yellow self-rising cornmeal mix

¼ cup sugar

1 cup milk

¼ cup vegetable oil

2 eggs, slightly beaten

Grease dutch oven

Combine ingredients and pour into dutch oven

Bake for 20-25 mins or until a toothpick inserted into center comes out clean.

Chicken Strips with Garlic Wine Sauce

Saturday, October 27, 2007

1:53 PM

Ingredients List

Flour for dredging and making rye (3 cups should do it)

Garlic Powder

Salt

8 large chicken breast halves cut into large strips

Cooking oil

1/2 stick **BUTTER**

2 cans chicken broth

1/3 - 1/2 bottle of a relatively sweet wine (White zin, pinot grigio, even a chard)

5 large cloves garlic sliced thin

10 large button mushrooms sliced into thirds or quarters

Method

Lay the chicken strips out on a sheet of waxed paper, sprinkle liberally first with salt and garlic powder then with flour to dust them. Turn chicken over & repeat.

In a large skillet, with 1/8 inch of heated oil over medium - medium low heat, saute the chicken strips on all sides until lightly browned. Add oil as necessary to maintain 1/8 inch in pan. Place the browned strips into a large baking dish.

After all of the chicken is browned, reduce the heat in the saute pan to low, add garlic slices, butter. Stir and cook garlic for 3 - 4 minutes. It's OK for the garlic to "tan" but no browner than that or it gets very bitter.

Now, add 1/2 - 2/3 cups of flour and stir for 2 - 3 minutes to make a rye.

Add roughly 1/3 can of broth to rye - stir to thicken. Add rest of first can & repeat. Heat can be carefully increased to simmer & thicken. Add 2nd can of broth, repeat, finally followed by the wine & mushrooms, stirring frequently.

When this is simmering thoroughly, use a slotted spoon to remove the mushroom & garlic slices, transferring them to & spreading evenly over the chicken in the baking dish.

Pour the sauce over the chicken & mushrooms, scrape the pan to include all of the little flavor bits from sauteing..

Bake @ 325 for 1 hour (the sauce should be bubbling throughout the pan)

Serve over rice, mashed potatoes, elbows or egg noodles

Drink the remaining wine while you cook (Julia Childs style) or with dinner (Graham Karer style)

Ice Cream

- 4 eggs ~ beaten
- 1 can sweetened condensed milk
- dash salt
- pt heavy Cream
- pt light Cream
- 3 cups sugar (taste)
- Bottle of imitation vanilla (whole bottle – vanilla ½ bottle w/ choc. Syrup)
- fill to full line with milk

Kelsey's Chicken Wing Dip

Preparation Time: 40 mins

Cooking Time: 30 mins

3/4 cup Frank's Red Hot Sauce
2 packages cream cheese
1 cup ranch dressing
2 cups shredded cooked chicken

- Preheat oven to 350 degrees
- Mix hot sauce & cream cheese until well blended. Add ranch dressing and chicken.
- Spread into 9x13 inch pan
- Bake for 30 mins
- When cooled a bit, take off excess grease with paper towel.
- Eat hot with tortilla chips

Pineapple Upside-Down Cake

Preparation Time: 15 minutes

Cooking Time: 45 minutes

Yield: 8 servings

3 tablespoons butter
1 cup light brown sugar
7 slices canned pineapple
1/2 cup pineapple juice reserved
7 maraschino cherries
1 box yellow cake mix

- Preheat dutch oven
- Prepare yellow cake mix in advance

- Melt butter in an aluminum cake pan. Suspend aluminum pan on three coins on bottom of dutch oven
- Sprinkle brown sugar over the butter and heat about 30 seconds to caramelize
- Arrange pineapple rings in bottom of pan with cherry in center of each
- Pour batter over the brown sugar and pineapple rings. Cover and bake for 45 minutes or according to directions on cake mix.
- Invert onto a serving tray while warm