**Patrol Method Cooking Menu Example**

**Patrols will each cook the same menu**

**Friday Dinner**

Bag dinner; each scout brings bag dinner

**Cracker Barrel**

Crackers

Meat

Cheese

Cookies

**Saturday Breakfast**

Wagon Wheel

Ingredients:

1 pack cooked sausage links

2 box corn bread mix.

1 can apple fruit topping.

Instructions:

Mix the corn bread per the instructions on the box; mix in plastic bag

Place link sausage in bottom of greased Dutch oven in the form of spooks of a wheel. Pour corn bread batter on top. Place apple fruit topping on top. It can be partly mixed with the corn bread batter. Cook over coals for 30 minutes. Check to see if corn bread has cooked. Serve up and enjoy.

Skillet Brown Potatoes

Ingredients:

2 cans potatoes

¼ cup vegetable oil

½ onion, dices

Garlic Salt

Salt and pepper

Heat oil. Add onions and cook for 2 minutes. Add potatoes. Let potatoes sit until one side is brown then turn over and brown the other side. After they are brown, add ½ teaspoon garlic salt. Add ¼ teaspoon pepper. Turn down heat and keep warm on stove until ready to serve.

**Saturday Lunch**

Meat and cheese sandwiches on hoagie roll

Fruit cup

bananas

**Saturday Dinner**

**Chicken/Chorizo Soup**

1 package chicken breast

1 chicken bouillon cube

2 boxes chicken stock (2 large Swanson box)

chorizo (sausage - package of 2)

1 large bag egg noodles

Garlic bread; 1 large Italian bread (butter, garlic & Italian bread); aluminum foil

* Use very large pot. Cut up chicken into thin strips and brown, Slice Chorizo and brown, place chicken, chorizo, bullion, stock to boil, then simmer (longer the better) until meat disintegrates. 20 minutes before serving add egg noodles,
* Make Garlic Bread; heat near fire, on stove or over coals

**Dessert**

Cake-type Cobbler

2 cans pie filling

1 cake mix (prepared)

Prepare cake mix pouring mix and ingredients into a large heavy duty Zip-lock baggie. Squeeze out most of the air and mix by squeezing baggie until all ingredients and well combined and smooth. Boy Scouts enjoy taking turns "mixing" the cake batter. Be careful not to over mix and break the baggie. Line Dutch oven with foil and pour fruit into bottom. Pour batter over the fruit, cover and bake until done, usually 30 - 45 minutes. Check often and regulate the heat to insure even cooking. DO NOT USE TOO MANY COALS.

**Sunday Breakfast**

**Mountain Man Breakfast**

1/2 lb bacon

½ onion, diced

2 cans potatoes, cut up into small pieces

1/2 pound of grated cheddar

1 dozen eggs

Jar Salsa

* Cook bacon; set aside to cool; cut into small pieces
* Add small amount of oil; cook diced onions for 2-3 minutes until brown
* Add potatoes, cook until slightly brown
* Scramble eggs and pour the mixture over the potatoes
* Sprinkle bacon pieces over the eggs and potatoes
* Cover and cook until eggs start to set
* Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted

Cinnamon rolls

- cook in dutch oven

Snacks/other

1. granola bars

2. Belvita bars

2. hot cocoa mix

3. bananas