



VOYAGEUR MENU 2017

Staple List

The following items are staples that come with Sunday's evening meal. Re-order of these items are available by writing your request (including Troop # and Site) on a slip of paper and clipping it to the wooden stand in front of your site with the clip provided. The driver will pick it up and deliver it to you on the next run.

Wooden Matches
Scrubber
Peanut Butter
Salt and Pepper
Sanitizer Tablets
Ramen Noodles

Paper Towels
Dish Soap
Jelly
Oatmeal
Garbage Bags
Drink Mix

Loaf of Bread
Mustard
Ketchup
Brown Sugar
Syrup
Fruit

Oatmeal, Brown Sugar, and Ramen Noodles allow you to have hot breakfast and/or soup at your pleasure. Fruit is delivered with Monday Lunch, but can be re-ordered at any time. Lettuce salad and dressing are available from the driver any time. Just ask!

Please return Milk Crates after each meal.

Granny's tips for success:

1. Plan ahead. Know patrol roles ahead of time.
2. Check your food crate for all of the items listed on the menu for that meal
3. Begin heating a large pot of water for dishes at the beginning of the meal.
4. Always wash your hands before handling food and eating.

SUNDAY SUPPER:

Sliced Roast Beef and Cheese Hoagie, Lettuce, Mayo, Ripple Chips, Drink Mix, Cookies

Sliced Roast Beef	4 slices/person
Buns	1 each
Cheese Slices	2 slices/person
Shredded Lettuce	bag/patrol
Drink Mix	bag/patrol
Ripple Chips	bag/patrol
Cookies	3 cookies/person
Mayo	1 jar

Make your own sandwich, no rush to clean hot stack. You have plenty of time to finish setting up and get to your meetings and merit badge sign up on time. Regular hot stack service will resume Monday night.

MONDAY BREAKFAST:

French Toast Sticks, Sausage, Milk, Butter, Syrup

French Toast	
Sticks	4-5 each
Sausage	2 each
Syrup	Staple
Butter	1 stick/patrol
Milk	6 oz./person

Granny's Tips: French Toast Sticks and Sausage are pre-cooked, so they only need to be warmed up. Be careful not to burn them with too high of flame!

MONDAY LUNCH:

Beef and Mac and Cheese, Sliced Peaches, Chips, Drink Mix

Ground Beef	3 oz./person
Mac and	1/2
Cheese	box/person
Sliced Peaches	2/person
	1/person
Tortilla Chips	bag/patrol
Drink Mix	bag/patrol

Granny's Tips: Cook the Ground Beef in a fry pan with a half of an inch of water. Cook until all of the pink is gone from the Beef. Follow the directions on the Mac and Cheese. When finished with the Mac and Cheese, and then mix that with the Ground Beef. Enjoy!

MONDAY SUPPER

Chicken Tenders, Tri-Tators, Vegetable, Milk, Cookies

Chicken	
Tenders	3/person
Tri-Tators	2 box/patrol
Corn	bag/patrol
Milk	6 oz./person
Cookies	3/ person

Granny's Tips: Warm Chicken Tenders on the griddle. Low to Medium Heat. Warm Tri-Tators on the griddle as well. Low to Medium Heat as well. Enjoy!!

TUESDAY BREAKFAST:

Scrambled Eggs, Bacon, Bread, Butter, Milk

Eggs	2/person
Bacon	2 slices/person
Bread	1 loaf/patrol
Milk	6 oz./person
Butter	1/4#/patrol

Granny's Tips: Crack eggs into medium pot and whip with a fork until whites and yolks are thoroughly mixed. Add a little milk if desired to stretch eggs. Melt about a tsp. of butter in the large frying pan and pour in about half the eggs. Move eggs with a spatula to prevent sticking. When eggs are done do the last half.

TUESDAY LUNCH:

Cheeseburgers, Carrot Sticks, Cookies, Drink Mix

Hamburgers	2/person
Buns	2/person
Sliced Cheese	2 slices/person
Chips	1 bag/patrol
Drink Mix	1 bag/patrol

Granny's Tips: Hamburgers are pre-cooked, so they only need to be warmed up on a griddle over a medium flame. When they begin to sizzle, turn them over and lay a slice of un-wrapped cheese on each one. Put a bun half on top to facilitate melting; when they begin to sizzle again, remove them from the griddle with a spatula and place on the bottom half of the bun.

TUESDAY SUPPER:

Spaghetti and Meat Sauce, Salad, Dressing, Dessert, Milk

Spaghetti Sauce	1/4 jar/person
Noodles	1 box/patrol
Ground Beef	1/4 lb./person
Dessert	1/person
Milk	6 oz./person

Granny's Tips: Bring large kettle ½ full of water to a boil. Heat Sauce in a medium kettle over a low flame. Fry ground beef in a fry pan; when it is done drain the fat and mix the beef into the sauce. When water is boiling place noodles in pot being careful not to cause a splash. Spaghetti noodles take approximately 12 minutes to cook. Take a single noodle out of the pot with a fork and taste; it should be soft but not mushy. Drain water from noodles carefully so as not to lose any noodle.

WEDNESDAY BREAKFAST:

Pancakes, Sausage, Syrup, Milk

Pancake Mix	1 box/patrol
Sausages	2/person
Syrup	Staple
Milk	6 oz./person
Butter	1/4 lb./patrol

Granny's Tips: Mix pancake batter according to directions on box. Heat the griddle over a medium to high heat. Grease the griddle and pour a 4-5 inch circle for each pancake. 2 to 3 pancakes at a time is plenty. Wait for bubble to appear on the surface of the pancakes before turning with the spatula. The first few cakes should be considered tests, adjust heat and cooking time accordingly. The sausages are precooked so they only need to be warmed up.

WEDNESDAY LUNCH:

Grilled Cheese, Cream of Tomato Soup, Butter, Carrots, Drink Mix

Cheese	4 slices/person
Bread	4 slices/person
Carrots	1 bag/patrol
Tomato Soup	6 oz./person
Milk for Soup	1 Quart/patrol
Drink Mix	1 bag/patrol
Butter	1/4 lb./patrol

Granny's Tips: Mix soup with milk according to directions on can and heat in medium pot over low heat stirring frequently. Heat griddle over medium heat. Assemble cheese and bread into sandwiches; put butter on both outsides of bread and lay on griddle. When bottom is lightly browned, turn over and brown other side.

WEDNESDAY SUPPER:

Adult Leader Recognition Dinner At Dining Hall

Beach Feed For Boys

THURSDAY BREAKFAST:

Eggs, Sausage and Cheese Muffins, Oatmeal, Milk, Juice

Sausage Patty	2/person
Eggs	2/person
Milk	8 oz./ person
Cheese	2 slices/person
English Muffin	2/person
Juice	6 oz./person

Granny's Tips: Fry eggs in a little butter, over hard. Heat sausages on griddle until it sizzles (sausages are precooked, only need to be heated). Split muffins in half, and heat cut side down on the griddle in sausage fat. Assemble sausage patty, egg and cheese slice on each muffin. Enjoy!!!

THURSDAY LUNCH:

Tacos, Ground Beef, Shredded Lettuce, Shredded Cheese, Salsa, Tortilla Chips,
Drink Mix

Ground Beef	4 oz./person
Taco Seasoning	1 pkg./patrol
Shredded	
Cheese	1 bag/patrol
Shredded	
Lettuce	1 bag/patrol
Tortillas	3/person
Tortilla Chips	1 bag/patrol
Drink Mix	1 bag/patrol
Salsa	1 jar/patrol

Granny's Tips: Brown ground beef in a large skillet, drain fat when fully cooked, and stir in the envelopes of seasoning. Make sure all members of the patrol have washed their hands before handling common food items. Each person should make their own tacos. Enjoy!!!

THURSDAY SUPPER

Pork Chops, Mashed Potatoes, California Blend, Milk, Butter, Dessert

Pork Chops	1/person
Mashed Potatoes	1 box/patrol
Green Beans	1 bag/patrol
Milk	6 oz./person
Butter	1/4 lb./patrol
Desert	1/person

Granny's Tips: Fry pork chops on griddle with a little butter. When the center of the pork chop is white then it is ready to eat. Prepare potatoes according to directions on package. Heat green beans in small pan with some water. Enjoy!!!

FRIDAY BREAKFAST:

French Toast, Sausage, Syrup, Milk

Eggs	2/person
Sausage Patties	2 slices/person
Bread	3 slices/person
Syrup	Staple
Butter	1/4 lb./patrol
Milk	6 oz./person
Milk/Egg Mix	8 oz./person

Granny's Tips: Crack eggs into medium pot and bet with a fork until whites and yolks are thoroughly mixed. Add a little milk to stretch. Heat griddle over medium heat and melt a tsp. of butter on surface. Dip a slice of bread into the egg mixture to evenly coat both sides. Be careful not to totally saturate the bread slices or it will fall apart before you get it on the griddle. Lay dipped bread slices on the greased griddle and turn over when bottom is lightly browned.

FRIDAY LUNCH:

Chili Cheese Dogs, Buns, Grapes, Fritos, Drink Mix

Hot Dogs	2/person
Buns	2 buns/person
Chili	1/2 lb./person
Shredded Cheese	1 bag/patrol
Grapes	1 bag/patrol
Fritos	1 bag/patrol
Drink Mix	1 bag/patrol

Granny's Tips: Heat the chili in a medium kettle or fry pan over a low to medium flame, stirring frequently to keep from scorching. Heat hot dogs in a kettle large enough to accommodate them. When everything is hot, start assembling the dogs; hot dog, chili, and cheese on a bun. Enjoy!!!

FRIDAY SUPPER

Sirloin Steak, Buttered Boiled Potatoes, Butter, Salad, Milk, Dessert

Sirloin Steak	1/person
Potatoes	1/person
California Blend	1 package/patrol
Milk	6 oz./person
Butter	1/4 lb./patrol
Dessert	1/person

Granny's Tips: Cook steak over a medium heat. When the bottom is browned turn them over. When meat is dark on the outside and pink on the inside, they are done. Heat the vegetables in medium kettle.

SATURDAY BREAKFAST:

Cold Cereal, Donuts, Milk, Oranges

(Delivered Troop style with Friday Supper)

TROOPS STAYING FOR TWO WEEKS

Please confirm your order by Thursday at Lunch

SATURDAY LUNCH:

Meat & Cheese Sandwiches, Carrots, Drink Mix	
Bread	4 slices/person
Sliced Meat	4 slices/person
Chips	1 bag/patrol
Drink Mix	1 bag/patrol
Sliced Cheese	2 slices/person
Carrots	1 bag/person

Cooking Tips: Spread mayo and /or mustard if desired on both bread slices, stack on the meat, cheese and lettuce, and cover with other slice.

SATURDAY SUPPER:

Sloppy Joes, Corn, Chips, Milk, Dessert	
Chopped Meat	4 oz./person
Buns	2/person
Corn	1/4 can/person
Milk	6 oz./person
Seasoning	1/4 packet/person
Chips	1 bag/patrol
Dessert	1/person

Cooking Tips: Cook Hamburger in large fry pan, drain grease and add seasoning by following directions on the packet. Corn should be heated in medium pot. Divide evenly and enjoy.

SUNDAY BREAKFAST:

Eggs, Bacon, Bread, Margarine, Milk

Eggs	2/person
Bacon	2 pieces/person
Butter	1/4 lb./person
Bread	2 slices/person
Milk	6 oz./person

Cooking Tips: Cook bacon in large fry pan. Use some bacon drippings to fry the eggs.

SUNDAY LUNCH:

Chicken Breast, Mashed Potatoes, Milk

Chicken Breast	1/person
Milk	6 oz./person
Mashed Potatoes	1 box/person

Cooking Tips: Cook Chicken Patties on griddle or large fry pan, medium heat; they are precooked so they only need warming up.