



Camp Minsi 2023



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Breakfast 8:00-8:40	Breakfast 8:00-8:40	Breakfast 8:00-8:40	Breakfast 8:00-8:40	Breakfast 8:00-8:40	Breakfast 8:00-8:40
10 people per table (41 tables available) Breakfast- Family style Lunch-Cafeteria Style Dinner-Family Style Adding daycamp meals Week 2	Sausage Patty Egg Patty Shredded Hash Browns Biscuit Oatmeal/ Yogurt Bar Cold Cereal Hand Fruit Coffee, Milk, Juice, Water	French Toast Sticks Bacon Strips Oatmeal/Yogurt Bar Cold Cereal Hand Fruit Coffee, Milk, Juice, Water	Breakfast Burrito Tortilla Shells Donut Holes Oatmeal/ Yogurt Bar Cold Cereal Hand Fruit Coffee, Milk, Juice, Water	Pancakes Sausage Patty Oatmeal/Yogurt Bar Cold Cereal Hand Fruit Coffee, Milk, Juice, Water	Sausage Gravy Scrambled Eggs Hash Brown Patty Biscuit Oatmeal/ Yogurt Bar Cold Cereal Hand Fruit Coffee, Milk, Juice, Water	Mini Cinnamon Rolls Yogurt Apple Orange Juice
Lunch 12:00-1:00	Lunch 12:00-1:00	Lunch 12:00-1:00	Lunch 12:00-1:00	Lunch 12:00-1:00	Lunch 12:00-1:00	
Staff Lunch-change weekly week 1 & 4 Chicken Caesar Wrap week 2 & 5 Meatball Sub week 3 & 6 Italian Sub Pasta Salad Chips Hand Fruit	Pulled Pork on Bun French Fries Brownies Salad Bar-Cowboy Salsa Potato Soup French Bread & Crackers Iced Water	Chicken Tenders Potato Wedges Chocolate Pudding Salad Bar-Garbanzo Bean Salad Chicken Tortilla Soup Fresh WW Loaf & Crackers Iced Water	Hot Dogs/Bun Macaroni & Cheese Chocolate Chip Cookie Salad Bar- Ranch Pasta Hearty Vegetable Soup French Bread & Crackers Iced Water	Pepperoni/Cheese Pizza Pretzel Nuggets Cheese Sauce Popsicles Salad Bar-Italian Pasta Salad Chicken Noodle Soup Fresh WW Loaf & Crackers Iced Water	Corn Dogs Curly Fries Carnival Cookie Salad Bar-Coleslaw Mexican Street Corn Soup French Bread & Crackers Iced Water	
Dinner 6:00-6:45	Dinner 6:00-6:45	Dinner 6:00-6:45	Dinner 6:00-6:45	Dinner Ready for pickup at 3pm	Dinner 6:00-6:45	
6 pm Cookout-we cook Hamburger on Bun Fixings Tray Baked Beans Coleslaw Kettle Chips Watermelon Peach Cobbler Punch & Iced Water Disposables	Chicken Parmesan Penne California Blend Vegetables Garlic Bread Salad Bar Rice Krispie Treat Baked Potato Bar Punch & Iced Water	Hawaiian BBQ Meatballs Jasmine Rice Glazed Carrots Homestyle Dinner Roll Salad Bar Cherry Orchard Bars Mac & Cheese Bar Punch & Iced Water	BBQ Chicken Leg Augratin Potatoes Roasted Green Beans Southern Sweet Dinner Roll Salad Bar Jello Cake Bowtie Pasta & Alfredo Sauce Punch & Iced Water	Cook In-Site Night Beef Tacos/Fixings Refried Beans Tortilla Chips & Salsa Southwest Salad Oreo Dream	Country Fried Steak Mashed Potatoes & Gravy Buttery Peas Homestyle Dinner Roll Salad Bar Brownie Spaghetti & Marinara Punch & Iced Water	



Beef Tacos
 Refried Beans
 Tortilla Chips & Salsa
 Southwest Salad
 Oreo Dream Dessert

**Necessary special diet substitutions will be included in your crate. If an item is missing, please notify the kitchen as soon as possible.

Item	Quantity per Person
Taco Meat	4 oz
6" Flour Tortilla Shells	2 each
Shredded Lettuce	1/5 cup
Shredded Cheddar Cheese	.4 cups
Tomato	1 per patrol
Salsa	1/5 cup
Refried Beans	1/4 cup
Tortilla Chips	1/2 bag per patrol
Lettuce Mix	1 cup
Mexican Cheese	1 oz
Fire Roasted Corn & Black Beans	1.5 oz
Onion	1 each patrol
Ranch	1/2 packet each
Chocolate Pudding	1/2 cup
Oreo Crumbs	1/4 cup
Gummy Worms	2 each

Preparations:

1. Read all instructions TWICE before starting.
2. Wash hands with soap and water before beginning to prepare meal.
3. Soap the OUTSIDE of all pots and pans before placing on the fire.
4. Refried Beans
 - Using the chart below to determine how much water your troop needs. Put water in a medium pot and bring to a boil.
 - Once the water is boiling stir in the dried refried beans.
 - Cover the pot with a lid. Let stand 10 minutes.
 - Before serving beans uncover and stir the beans.
5. Taco Meat
 - Place the precooked taco meat into a large frying pan.
 - Stir the meat often as it will burn quickly in the pan. **YOU ONLY NEED TO WARM UP THE MEAT.**
6. Southwest Salad
 - Dice the onion.
 - In a large pot toss together lettuce mix, Mexican cheese, fire roasted corn and black beans and onion.
7. Oreo Dream Pudding(Not Cooked)
 - Place 1/3 of oreo crumbs in bottom of small pan or bowl.
 - Pour pudding over top of the crumbs.
 - Pour remaining oreo crumbs over top of the pudding.
8. Mix 1/4 bag of dry punch with 2 quarts of water. Stir until powder is dissolved.
 Make a second pitcher if needed.
RESERVE THE SECOND HALF OF THE MIX FOR DINNER.
9. Put two tubs of wash water on fires before saying grace.
10. Say Grace and then give Patrol Cheer.

Water needed for Refried Beans: For Patrols of 5, 6 or 7; Use 2 cups water For Patrols of 8, 9 or 10: Use 4 cups of water

UTENSILS: Large Pot Medium Pot Small Frying Pan

Special Diet Considerations:

1. Prepare special diets first on well cleaned and sanitized cookware.
2. Use foil as a barrier whenever possible to prevent cross contact of allergen foods.
3. Take special care to clean cookware & utensils between making regular food and special diet food.
4. Maintain special diet cookware free from allergens. This includes washing and sanitizing in fresh clean water.

Thanks for your help in ensuring everyone has an amazing and safe week at camp! Your diligence could save a life!