

2025 All Michigan Camporee

Menu & Cooking Instructions

After each meal, food totes must be returned to your pick-up site.

Firewood is provided in each camping area.

Ice will be delivered with each meal.

Additional ice is available for purchase at the Recruit Building

Some condiments may be referred to in this menu food list by letters (see list below)

salt (S)	pepper (P)	ketchup (K)	mustard (M)
barbeque sauce (BBQ)			

Food items to be stored at campsite(see list below)

bread	S/P	K/M	margarine	cold cereal
drink mix	chips	Syrup	milk	

Store any leftover milk, margarine, mayo, salad dressing and punch/juice in your cooler to be used at a later time. Be sure to maintain adequate ice to keep food cold.

Be sure to thoroughly cook all meats before consumption. Meat juices should run clear.

Be cautious of cross contamination from meat juices and food allergens.

The following instructions are based on cooking over a campfire. Adjust instructions accordingly if cooking over a propane stove.

Wednesday – July 9, 2025

Menu #1 – Supper

Hamburgers, chips, grapes, punch mix

Food List:	Hamburger	Burger buns	ketchup	mustard	chips
	tomatoes	lettuce	grapes	drink mix	s/p

Utensils: griddle/skillet, large spoon drink container

Cook's notes: Prepare fire and burn down to a bed of coals. Prepare drink mix. Divide burger into ¼# patties. Thoroughly cook burger patties in skillet/griddle or over coals. Slice tomatoes and wash lettuce. Cadre members can prepare their own burgers. Serve with chips, grapes, and drink mix.

 **Return your food tote to the drop off site**

Evening snack: Rice crispy bars

Thursday – July 10, 2025

Menu #2 – Breakfast

Pancakes, sausage, juice, fruit, cold cereal, milk

Food List: pancake mix sausage patties syrup margarine orange juice
 milk cereal banana

Utensils: two griddles or skillets, large bowl, whisk, spatulas, tongs, plate for sausage, drink container

Cook's notes: Prepare fire and burn down to a bed of coals. Prepare juice. Fry sausage until fully cooked (clear juices); place on paper towel on plate to absorb grease. Prepare pancake batter with water according to package directions. Melt a small amount of margarine in the griddles or pans. Fry pancakes on griddle and serve with syrup, sausage, cereal, milk, juice and oranges.

 **Return your food tote to the drop off site**

Menu #3 – Lunch

Hot dogs, baked beans, chips, fruit, drink mix

Food List: hot dogs hot dog buns ketchup mustard baked beans
 Chips apples drink mix

Utensils: griddle/skillet or hot dog forks, pot, large spoon drink container

Cook's notes: Prepare fire and burn down to a bed of coals. Prepare drink mix. Heat baked beans in pot stirring occasionally until hot. Cook hot dogs in skillet/griddle or over coals with hot dog fork. Cadre members can prepare their own hot dog. Serve with baked beans, chips, apples and lemonade.

 **Return your food tote to the drop off site**

Menu #4 – Supper

Tacos, nacho chips,

Food List: ground beef taco seasoning soft taco shells shredded cheese
 sour cream salsa lettuce tomatoes
 onion nacho chips drink mix

Utensils: frying pans, medium pot, cutting board, knife, drink container

Cook's notes: Prepare fire and burn down to bed of coals. Prepare drink mix. Brown ground beef in frying pan until meat is **no longer pink**; drain fat. Add taco seasoning and water according to package directions. Cook beef and seasoning until somewhat thickened. While the beef is cooking, dice the tomatoes, lettuce and onion. Cadre members assemble tacos themselves using beef, cheese, lettuce, tomatoes, salsa and sour cream. Serve with nacho chips.

 **Return your food tote to the drop off site**

Evening snack: Trail mix

Friday – July 11, 2025

Menu #5 – Breakfast

Omelet-in-a bag, English muffin, cold cereal, fruit, juice

Food List: eggs ham onion cheese English muffins S/P
 margarine milk juice tangerines

Utensils: large pot, grill, re-sealable plastic bags, large bowl, measuring cup, cutting board, sharp knife, tongs

Cook's notes: Prepare fire and burn down to bed of coals. Prepare drink mix. Put large pot with 6 – 8 inches of water on fire and bring to boil. Dice ham, peppers, onion into ¼ inch pieces. Crack eggs in large mixing bowl. Whisk eggs with a small amount of water until well mixed. Measure 4 oz. of egg mixture for each person and place in re-sealable bag. Add ham, onion and cheese as desired. Push most of the air out of the bag and seal closed. Make sure bag is sealed. Place bag in boiling water and cook until no egg liquid is present. Remove from boiling water with tongs. Toast English muffin on grill. Season omelet as desired with S/P. Serve with tangerines and juice.

 **Return your food tote to the drop off site**

Menu #6 – Lunch

Chicken noodle soup, grilled cheese sandwiches, pudding cup, fruit, drink mix

Food List: soup bread cheese slices margarine pudding cup
 apples drink mix

Utensils: frying pan, pot, spatula, ladle or large spoon, drink container

Cook's notes: Prepare fire and burn down to bed of coals. Prepare drink mix. Mix soup according to container and heat on fire, stirring occasionally. Spread margarine on one side of bread slices. Place cheese slice between bread slices with buttered side out. Place in frying pan and cook until gold brown on both sides. Serve soup in bowls or cups with cheese sandwich, pudding cups, apples and drink.

 **Return your food tote to the drop off site**

Menu #7 – Supper

BBQ Chicken, corn, green beans, salad, dinner rolls, milk

Food List: chicken breast corn green beans margarine
 dinner rolls milk bbq sauce salad dressing S/P

Utensils: Large pot, cooking grill grate, 2 medium pots, large spoons, tongs

Cook's notes: Prepare fire and burn down to bed of coals. BBQ Chicken: Boil chicken in large pot for 20 – 30 minutes until cooked through and juices run clear. Drain chicken and place on grill, brush with BBQ sauce, turning occasionally. Place corn in a pot, cover and heat thoroughly, stirring

occasionally. Place green beans in a pot, cover and heat thoroughly, stirring occasionally.
Chop head lettuce. Serve chicken breast with corn, green beans, salad, dinner roll, and milk.

Return your food tote to the drop off site

Evening snack: S'Mores (crackers, chocolate bars, marshmallows)

Saturday – July 12, 2025

Menu #8 – Breakfast

French toast and bacon, fruit, juice

Food List: bread eggs milk bacon syrup bananas
margarine juice

Utensils: mixing bowl, whisk, frying pans, spatula, tongs

Cook's notes: Prepare fire and burn down to bed of coals. Fry bacon in frying pan until crisp. Place bacon on paper towel to absorb grease. Crack eggs into bowl and add small amount of milk or water. Beat egg mixture with whisk or fork until mixed well. Put a small amount of margarine in frying pan and spread around. Dip bread in egg mixture, covering both sides and put into frying pan. Cook bread on both sides until golden brown. Serve with syrup, bacon, bananas, and juice.

Return your food tote to the drop off site

Menu #9 – Lunch

Sub sandwiches, chips, fruit

Food List: sub buns sliced ham & turkey cheese lettuce
tomatoes mayo K/M chips drink mix
apples

Utensils: cutting board, sharp knife, drink container

Cook's notes: No fire needed. Prepare drink mix. Slice sub buns lengthwise. Prepare condiments by slicing lettuce and tomatoes. Lay out sliced ham & turkey and cheese. Cadre members can prepare their own sandwiches. Serve with chips, apples and drink.

Return your food tote to the drop off site