

Adventure Camp Menu

Fish Entrees

Sturgeon (or any white meaty fish) Malia with basil butter. Fish is marinated in olive oil, oyster sauce and brandy. Charbroiled and topped with pat of homemade basil butter. *Served with rice pilaf and vegetables al dente. The vegetables are steamed than lightly sautéed in butter and lemon juice. The pilaf is actually a semolina pasta cooked in the rice shape. Couscous or fresh Idaho baked potatoes can be substituted. (works well for any fish or seafood).*

Trout Almandine. Deboned trout sautéed in cracker meal or breading and garnished with sliced and toasted almonds. Served with lemon wedges and homemade tartar sauce.

Blackened Trout. Deboned trout dipped in drawn or sweet butter than rolled in a blend of black, white, and cayenne peppers. The trout is then seared on a “white” or red hot skillet where it is “blackened” or seared to a crispy crust.

Blackened fish tacos. Any meaty fish. Same recipe for blackening the fish but the fish is added to corn tortillas with cilantro, chili ancho mayo and salsa.

Charbroiled fish. Fish is charbroiled or barbequed and basted with lemon butter and served with homemade tartar sauce.

Bass “Hawaian style”. Bass or and thicker fluffy white meat fish is rolled in sweet butter or drawn butter then rolled in crushed macadamia nuts. Cooked on a skillet until the nuts are golden brown and fish is cooked through. Served with homemade tartar sauce on the side.

Teriyaki Salmon with orange ginger butter or glaze (works with any meaty fish). Fish is marinated in teriyaki and charbroiled and topped with pat of homemade orange ginger butter.

Barbequed Salmon. Half salmon is cooked meat side down for most of the time. Then flipped to skin side for final cooking and topped with sour cream dill sauce.

Salmon Fettuccini with Broccoli or Asparagus. Homemade traditional fettuccini alfredo with grilled, chilled, smoked or baked salmon, sautéed garlic, cream, butter and parmesan cheese. Broccoli or asparagus are cooked in with the pasta depending on what is in season.

Angel Hair Pasta with Goat Cheese. Sauce is cooked tomatoes with the skins removed in olive oil, salt, pepper, fresh basil and garlic. Pasta dish is topped with small chunks of feta or goat cheese as available. Fish or sausage can be added.



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Meat Entrees

Ribs. Whatever some lucky hunter brings or just pork or beef ribs. Ribs are boiled in brown sugar for 45 minutes to 1.5 hours. Drained and then smothered in barbeque sauce and grilled. Nice with corn and baked beans.

Venison Stroganoff. This is a crock pot recipe. Basically use any big game animal with typical stroganoff ingredients. This is a great preparation for non-wild game eaters or first time wild game eaters. Good food to take on the trail as it can be kept warm in a thermos. Contains mushrooms, pepper, salt, onions, garlic, peas, egg noodles and sour cream/milk.

Venison Chili. Self-explanatory. Lowrys season pack or Nalley chili stock base with your favorite game. Another great one for the trail via thermos.

Venison Philly Steak Sandwiches. Game is sliced up and sautéed with pepper, onions, fresh garlic and bell peppers. Served as a sandwich on toasted and buttered hoagie or French baguettes with Swiss cheese melted over the meat, onions and peppers.

Bear, Elk, Moose, Deer, Turkey, or Beef burgers. Charbroiled topped with cheese. Typical burger topped with sliced cheese, sliced pickles, tomatoes, lettuce, bacon and/or avocado. Ketchup mayo sauce on onion rolls, potato buns or burger buns. Served with seasoned Idaho steak fries.

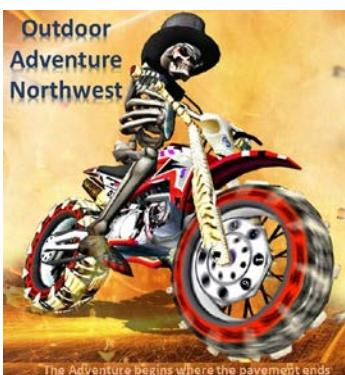
Charbroiled steak. Any of the above red meats charbroiled and served with béarnaise sauce or Roquefort cheese butter on the steak or on the side. Served with sides that come with fish entrees.

Prime Rib. Slow roasted rib cut from any red meat or (large turkey breasts) in kosher salt and garlic served with real horseradish sauce. Nice way to go as this offers plenty of meet for sandwiches and breakfast options. Served with Idaho mashed potatoes and vegies al dente. Honey baked hams are sometimes available for non-hunting groups.

Wok recipe – good for red meats, fish or wild turkey. Vegies and proteins are cooked in wok with soy sauce, olive oil and oriental spices. Add chow main noodles and sweet and sour sauce as desired on individual portions.

Stuffed Shells or Manicotti. Either shells or manicotti stuffed with mozerella cheese and tapped with marinara type meat sauce. Red game meats go nice here.

Chicken Enchiladas. Crème sauce take on corn tortilla chicken enchiladas with green peppers and topped with grated pepper jack, white cheddar or white American cheese.



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Appetizers or Sides

Fish kabobs. Fish chunks skewered and marinated in teriyaki. Skewers are then charbroiled and served with side of chili ancho dipping mayonnaise.

Homemade Garlic Cheese Bread. Tried and true recipe. This is a side dish. Take a French baguette and slice it in half length wise. The butter is softened and blended with fresh parmesan and spread on the bread. The bread is then broiled until golden brown on top. Some like it served with chili ancho mayonnaise as a dipping sauce on the side.

Sautéed Wild Mushrooms. Shrooms are sautéed in white wine vermouth or beer, butter, fresh garlic and salt.

Desserts

NY style cheesecake with graham cracker crust. Strawberry, huckleberry or blueberry syrup topping.

Chocolate Mouse with cookie. Chocolate mousse served in a chilled glass topped with whip cream and tube cookie.

Pumpkin pie. Traditional pie with butter crust and topped with whipped cream.

Apple Pie. Served ala mode. Apple pie is served heated with grated cheddar cheese on top.

Ice cream. Vanilla or Chocolate

Breakfast

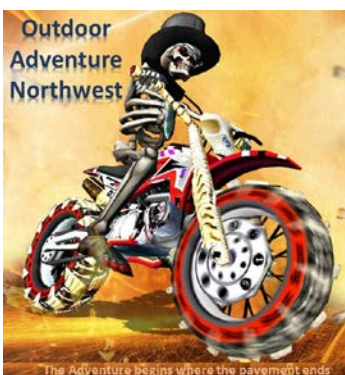
Swedish Pancakes. This is an original Swedish recipe and there are never enough when we make them.

Pappas and hollandaise sauce. Mexican style diced Idaho potatoes fried and topped with hollandaise sauce.

Omelets with hash browns. Farm fresh eggs are the key here to delicious omelets with hash browns made from Idaho potatoes.

Eggs and Bacon. What camp wouldn't have this?

Oatmeal, bagels or Cherrios with fresh fruit as available



Belgium Waffles made with Krusteaz buttermilk mix.

Coffee and toast

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Lunch (trail stuff mainly)

Chicken Noodle Soup

Beans on toast

Cup o Noodles

Chilimac

Mac and Cheese

Gourmet Mac and Cheese

Hot Dogs

Sandwich fixins, Havarti, bacon, meat, lettuce tomato, mayo, mustard, sliced pepperoncinis, avocado

For the kiddos

Parnel Puffs. Cooked hot dogs or sausage topped with Idaho mashed potatoes with chives. The dish is then topped with cheddar cheese and broiled until the cheese is melted.

Chicken strips with fries. Typical chicken strips with BBQ sauce or ranch dressing and Idaho steak fries.

