



EST 2018

## PROVISIONS

### UNPACK THESE ITEMS

1 APPLE  
1 PEAR  
SPICED PECANS

CRACKERS  
FOCACCIA CRISPS  
TOASTED ALMONDS

### REFRIGERATE THESE ITEMS

BRIE  
JARLSBERG  
BLACK PEPPER GOAT CHEESE  
STILTON  
DRESSING FOR SLAW  
SALSA FRESCA  
SMOKY BLACK BEANS

BBQ PULL PORK  
ROASTED GRAPES  
SALAD GREENS  
HONEY SHERRY VINAIGRETTE  
1 FLOUR WRAP  
PERSONAL CROSTATATA  
CARAMEL SAUCE

— and —

A PALATE-CLEANSING BOTTLE OF SAN PELLEGRINO  
THAT YOU CAN ENJOY CHILLED OR AT ROOM TEMPERATURE



## INSTRUCTIONS



### THREE CHEESE PLATE

*to be enjoyed throughout your Camp experience*

1. Bring goat cheese, Jarlsberg, and brie to room temperature before enjoying
2. Slice pear and 1/2 of the apple
3. Serve with roasted grapes, spiced pecans, focaccia crisps, and crackers



### SALAD KIT

1. Slice other 1/2 of the apple
2. Combine with greens, stilton, and toasted almonds
3. Toss with honey sherry vinaigrette
4. Season with salt & pepper as desired



### PULLED PORK SANDWICH

1. Mix slaw with dressing
2. Warm pulled pork and smoky beans separately for one minute each in the microwave; stir and repeat as necessary
3. Warm wrap in microwave for 20 seconds
4. Place wrap on a cutting board. Pile warm pork down the center 1/2" from ends of wrap, layer on top of pork, black beans, slaw & salsa, season with salt & pepper. Tuck in ends & roll into a log, starting with end that is closest to you.
5. Cut wrap in half.



### SWEET TREAT

1. Warm crostata in microwave 1 1/2 minutes
2. Place caramel in a microwavable dish & microwave 10 seconds or until soft.
3. Drizzle caramel over crostata (Be careful caramel can get very hot, very quick, & can burn!)