

## CUB SCOUT SALUTE

### Patriotic Quencher

Sam Houston Area Council

*Ingredients –*

- 3 ounces cranberry juice
- 3 ounces sports drink (blue)
- 3 ounces sugar free 7-Up (or Sprite)
- Ice cubes

*Directions –*

1. Place the ice cubes in the bottom 3rd of a tall 12 ounce clear glass. Pour the cranberry juice in to fill the bottom 3rd.
2. Place a few more cubes in to the middle and pour in the blue sports drink to fill the glass 2/3 full.
3. Place the final 3rd of ice in the glass. Pour in the diet 7up or diet Sprite.

*When poured carefully, this makes a red, white and blue drink. It separates by using the drink with the highest sugar content on the bottom, and the least on top.*



## CUB COOKING

### Graham Cracker Flags

Sam Houston Area Council

Gather a few packages of graham crackers, white frosting, ice cream sticks, small paper cups, and red, white, and blue food coloring. Give each Scout 3 paper cups with a tablespoon of frosting inside each cup. Drop the food coloring in each cup – 1 red, 1 blue, 1 white. Give each Scout an ice cream stick and instruct him to mix the food coloring in each cup. Then ask him to design the US flag on the cracker using the frosting.

### Tiger Claws

Buckeye District SKC

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons butter
- 1/4 cup sugar
- 1 large egg
- 1 teaspoon orange juice
- 1 teaspoon orange zest
- Blanched slivered almonds
- 1 cup semisweet chocolate chips



Whisk together the flour, baking powder, and salt. In a separate bowl, use an electric mixer to cream the butter and sugar until light and fluffy. Beat in the egg, orange juice, and orange zest. Beat in the flour mixture on low speed just until incorporated. Then wrap the dough in plastic and chill for at least 1 hour.

Preheat the oven to 350:

Next, measure 22 level teaspoons of dough for the tiger paw bottoms and roll them into balls.

Place the balls about 2 inches apart on a greased cookie sheet. Flatten the balls to about 1/8 inch

thick, then shape them into triangular paws. Place three chocolate chips, points down, across the wide end of each triangle. Stack three more chips, points up, directly on top of the first three. This will create a knuckle effect when the cookie tops are added.

Next, measure 22 rounded teaspoons of dough. Shape them as you did the bottoms, but slightly larger. Place the tops on the bottoms and lightly press together the edges. Press four slivered-almond claws into the front of each paw and bake for about 20 minutes.

Let the cookies cool slightly on the sheet, then transfer to a metal rack. Melt the remaining chocolate chips in a double boiler or microwave. Drizzle chocolate stripes onto the cooled cookies. Let set until firm and enjoy.

### **All American Dessert**

Santa Clara County Council

#### **Ingredients:**

- 1 lg Berry blue jello
- 1 lg Red jello, any flavor
- 4 c Water; boiling
- 2 c Water; cold
- 8 oz Cool Whip; thawed
- 4 c Angel food cake -OR-- pound cake, break in cubes
- 2 c Strawberries; sliced
- 1/2 c Blueberries; (optional)

Dissolve each flavor of jello completely in 2 cups of boiling water in separate bowls. Stir 1 cup of cold water

into each bowl. Pour into separate 9x13" pans. Refrigerate at least 3 hours until firm. Cut into 1/2" cubes.

Place blue jello cubes in bottom of clear glass trifle bowl. Top with 1/3 of the Cool Whip. Add cake cubes, then

sliced strawberries. Top with another 1/3 Cool Whip. Add the red jello cubes and then the remaining Cool Whip.

Sprinkle blueberries over top if desired.

### **Hero Sandwich**

Santa Clara County Council

Cut a loaf of French bread in half lengthwise. Layer on slices of ham, salami, and cheese or maybe some turkey. Top with lettuce and sliced tomatoes. Add onions, pickles, and hot peppers, if desired. Spread on mayonnaise or mustard.

