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| **Falcon Menu** |
| **Fri. Snack**  | Hot Dogs, Oragnsges, Water  |
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| **Sat. Breakfast**  | Bisquick Pancakes , Sausage Links, Milk (1/2 gallon)  |
| **Sat. Dinner**  | Confetti Sausage N Rice , Water  |
| **Sat. Dessert**  | Black Forest Cake  |
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| **Sun. Breakfast**  | Breakfast Burritos  |

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| **Hot Dogs** |
|  | 2 Per Person Hot Dogs |
| **Option 1:**Bring water to a boil, add Hot Dogs and cook until warm**Option 2:**Sharpen a stick, or grab a roster stick.  Cook over an open flame until reaching desired color.Don't forget some toppings! |

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| **Bisquick Pancakes**  |
| 2 Cups Bisquick Mix1 Cup Water or milk | 2 (lg) Eggs2 Tablespoons vegetable oil1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.Preheat your griddle and grease it lightly.When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.Serve with plenty of butter and good maple syrup, or the topping of your choice. |

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| **Confetti Sausage N Rice**  |
| 2 Lbs Smoked Sausage, Cut ½ inch slices2 Tablespoons Margarine1 Small Onion, Chopped1 Small Green Pepper, Chopped1 Small Red Pepper, Chopped1/2 Cup Celery, Chopped | 4 Cups Hot Water2 Cups Uncooked Long Grain Rice1 1/3 Cups Frozen Peas and Carrots8 Ounces Mushroom Stems and Pieces, Drained1/2 Cup Frozen Corn4 Teaspoons Chicken Bouillon Granules - Can Substitute 4 cubes |
| Brown the sausage in Dutch oven with margarine.  Remove the sausage and sauté onions, peppers and celery in the drippings until tender.  Stir in remaining ingredients.  Bring to a boil.  Reduce heat, cover and simmer 15-20 minutes or until rice is tender.  Return the sausage to the Dutch oven and heat through.    |

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| **Black Forest Cake** |
| 2 Cans cherry pie filling | 2 Boxes chocolate cake mix |
| Place cherries on bottom of 12”oven and preheat.  Meanwhile, mix up cake batter per package directions.  Carefully pour over cherries and bake until straw in center comes out clean.   Allow to cool before serving.  |

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| **Breakfast Burritos**  |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. |

**Food List (For Recipe Ingredients)**

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| 1 Lb Bacon2 Cups Bisquick Mix1/2 Cup Celery2 Cans cherry pie filling4 Teaspoons Chicken Bouillon Granules2 Boxes chocolate cake mix2 Eggs1/2 Cup Frozen Corn1 1/3 Cups Frozen Peas and Carrots2 Per Person Hot Dogs4 Cups Hot Water2 lg Eggs2 Tablespoons Margarine8 Ounces Mushroom Stems and Pieces | Shredded Cheddar1 Small Green Pepper1 Jar Small Mild Chunky Salsa1 Small Onion1 Small Red Pepper2 Lbs Smoked SausageSoft Taco Shells2 Cups Uncooked Long Grain Rice1 Tsp vanilla2 Tablespoons vegetable oil1 Cup Water or milk |

**Other Ingredients and Items**

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| **Breakfast Items**1x Sausage Links**Snack Items**1x Oragnsges | **Breakfast Drinks**1x Milk (1/2 gallon)**Dinner Drinks**1x Water**Snack Drinks**1x Water |