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| **Bison Menu** | |
| **Fri. Snack** | Goo Dip, apple, water |
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| **Sat. Breakfast** | Apple-Bacon-Egg Dish, milk, banana |
| **Sat. Lunch** | Baklava, Apple Juice, Strawberries, Cockeye |
| **Sat. Dinner** | Chicken - Shake & Bake , Apple Fritters, BLT Salad , Water |
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| **Sun. Breakfast** | Apple-Sausage French Toast , Milk |

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| **Goo Dip** | |
| 1 Lb Hamburger 1 Jar (Large) Salsa 1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese 1 (Big Bag) Tortilla chips (Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch.   Vegetarian option:  Use separate dutch and leave out hamburger. | |

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| **Apple-Bacon-Egg Dish** | |
| 12 Eggs 4 Small Apples, Diced 3 Cups Frozen O'Brien Potatoes, Thawed 1 1/3 Cups Milk | 1 1/3 Cups Sour Cream 1 1/3 Cups Shredded Cheddar Cheese 1 Lb Bacon Salt and Pepper |
| Dice bacon and cook in Dutch oven.  Meanwhile in a large bowl, beat the eggs.  Stir in the apple, hash browns, milk, sour cream, cheese, salt and pepper. Add most of the bacon when it is done.  Drain Dutch oven, but leave a light coating of bacon grease.  Pour in egg mixture.  Sprinkle with remaining cheese and bacon. Bake, for about an hour or until a knife inserted near the center comes out clean. | |

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| **Baklava** | |
| 4 Cups walnuts, Finely Chopped 1 Cup Sugar | 2 Teaspoons Cinnamon 2 Cans Crescent Rolls |

1/4 Cup Sugar  
1/2 Cup Honey  
2 Tablespoons Margarine  
2 Teaspoons Lemon Juice  
Combine nuts sugar and cinnamon.  Unroll one can of rolls and place in bottom of oven and ½ inch up the sides.  Seal perforations.  Spoon the nut mixture evenly over the dough. In small pan, mix glaze ingredients and heat to boiling.  Spoon half over the dough.  Unroll second can and form it so it can be placed on top of nut mixture. Bake for about 30 minutes, or until golden brown.  Spoon the remaining glaze over hot pastry.  COOL COMPLETELY.  Cut into triangles.

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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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| **Apple Fritters** | |
| 1 Cup flour 1 Tsp Baking powder 1 Tsp Salt 2 Eggs | 1/2 Cup milk 1 Tsp Vegetable oil 2 apples |
| Heat 2-3 inches of oil in Dutch oven.  Beat batter ingredients until smooth.  Cut apples into chunks.  Stir about 1 cup of apples into batter.  Drop by teaspoonfuls into the hot oil.  Cook about 5 minutes.  Drain.  Sprinkle with powdered sugar (optional). | |

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| **BLT Salad** | |
| 4 Strips bacon, diced 4 Cups spring mix salad greens 1 medium tomato, chopped 1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise 2 Tablespoons sugar 2 Teaspoons cider vinegar Salt and pepper to taste 1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons. | |

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| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

**Food List (For Recipe Ingredients)**

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| 1 Block 8-oz Cream Cheese 1 Package 8-oz Taco blend shredded cheese 2 apples 4 Apples 4 Strips bacon 1 Lb Bacon 1 Tsp Baking powder 1 Big Bag Tortilla chips 1 Lb Bulk Pork Sausage 1/2 Cup cheddar cheese Chicken Pieces 2 Teaspoons cider vinegar 2 Teaspoons Cinnamon 2 Cans Crescent Rolls 26 Eggs 1 Cup flour 3 Cups Frozen O'Brien Potatoes 1 Lb Hamburger 1/2 Cup Honey 1 Jar Large Salsa 2 Teaspoons Lemon Juice 1/2 Cup Maple Syrup 2 Tablespoons Margarine 1/3 Cup mayonnaise | 1 medium tomato 1/2 Cup milk 4 1/3 Cups Milk 1/2 Tsp Nutmeg 3 Tablespoons Oil Optional Hot Sauce 1/2 Cup salad croutons 1 Tsp Salt Salt and Pepper Salt and pepper to taste Shake and Bake Packets 1 1/3 Cups Shredded Cheddar Cheese 4 Small Apples 1 1/3 Cups Sour Cream 4 Cups spring mix salad greens 2 Tablespoons sugar 1 1/4 Cups Sugar 24 Slices Thick French Bread 1 Tsp Vegetable oil 4 Cups walnuts |

**Other Ingredients and Items**

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| **Breakfast Items** 1x banana 1x milk 1x Milk  **Lunch Items** 1x Apple Juice 1x Cockeye 1x Strawberries  **Dinner Items** 1x Water  **Snack Items** 1x apple 1x water |