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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 Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (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 Eggs4 Small Apples, Diced3 Cups Frozen O'Brien Potatoes, Thawed1 1/3 Cups Milk | 1 1/3 Cups Sour Cream1 1/3 Cups Shredded Cheddar Cheese1 Lb BaconSalt 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 Chopped1 Cup Sugar | 2 Teaspoons Cinnamon2 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 OilChicken 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 flour1 Tsp Baking powder1 Tsp Salt2 Eggs | 1/2 Cup milk1 Tsp Vegetable oil2 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, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 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 Sausage4 Apples12 Eggs3 Cups Milk | 1/2 Cup Maple Syrup1/2 Tsp Nutmeg24 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 Cheese1 Package 8-oz Taco blend shredded cheese2 apples4 Apples4 Strips bacon1 Lb Bacon1 Tsp Baking powder1 Big Bag Tortilla chips1 Lb Bulk Pork Sausage1/2 Cup cheddar cheeseChicken Pieces2 Teaspoons cider vinegar2 Teaspoons Cinnamon2 Cans Crescent Rolls26 Eggs1 Cup flour3 Cups Frozen O'Brien Potatoes1 Lb Hamburger1/2 Cup Honey1 Jar Large Salsa2 Teaspoons Lemon Juice1/2 Cup Maple Syrup2 Tablespoons Margarine1/3 Cup mayonnaise | 1 medium tomato1/2 Cup milk4 1/3 Cups Milk1/2 Tsp Nutmeg3 Tablespoons OilOptional Hot Sauce1/2 Cup salad croutons1 Tsp SaltSalt and PepperSalt and pepper to tasteShake and Bake Packets1 1/3 Cups Shredded Cheddar Cheese4 Small Apples1 1/3 Cups Sour Cream4 Cups spring mix salad greens2 Tablespoons sugar1 1/4 Cups Sugar24 Slices Thick French Bread1 Tsp Vegetable oil4 Cups walnuts |

**Other Ingredients and Items**

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| **Breakfast Items**1x banana1x milk1x Milk**Lunch Items**1x Apple Juice1x Cockeye1x Strawberries**Dinner Items**1x Water**Snack Items**1x apple1x water |