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| **Hawk Menu** | |
| **Fri. Snack** | Dog in a blanket, Water |
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| **Sat. Breakfast** | Bacon-Cheese Oven Pancake, Apples, Tang |
| **Sat. Lunch** | Lays classic family size bag, Cockeye Pulled Pork BBQ Sandwiches, Watermelon , Chocolate chip cookies , Buns, Kool Aid |
| **Sat. Dinner** | Chicken Fried Rice, Apple Fritters, Water |

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| **Dog in a blanket** | |
| Biscuit Roll Wieners | Cheese |
| Wrap a wiener in biscuit dough, skewer on a stick and bake over hot coals. Or slit the wiener and insert a piece of cheese before you wrap and cook it.  **\*\*Not eligible for First Class Camp** | |

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| **Bacon-Cheese Oven Pancake** | |
| 2 Cups Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup. | |

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| **Chicken Fried Rice** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes. | |

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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). | |

**Food List (For Recipe Ingredients)**

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| 2 apples 1 Lb Bacon 10 Slices Bacon 1 Tsp Baking powder Biscuit Roll 2 Cups Bisquick Cheese 1 1/2 Lbs Chicken Breast 13 Eggs 1 Cup flour 1 Bunch Green Onions 1/2 Cup milk | 1 1/2 Cups Milk 1 Tsp Salt 3 Cups Shredded Swiss Cheese 1 Bottle Small Soy Sauce 2 Tablespoons Sugar 1/2 Cup Syrup 1 Package Uncle Ben's Converted Rice 1 Tsp Vegetable oil Wieners |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x Tang  **Lunch Items** 1x Buns 1x Chocolate chip cookies  1x Cockeye Pulled Pork BBQ Sandwiches 1x Kool Aid 1x Lays classic family size bag 1x Watermelon   **Dinner Items** 1x Water  **Snack Items** 1x Water |