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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 RollWieners | 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 Bisquick1/2 Cup Syrup2 Cups Shredded Swiss Cheese2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese3 Eggs1 1/2 Cups Milk1 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 Rice1 1/2 Lbs Chicken Breast, Diced10 Slices Bacon, Diced | 8 Eggs1 Bunch Green Onions, Chopped, including Tops1 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 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).    |

**Food List (For Recipe Ingredients)**

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| 2 apples1 Lb Bacon10 Slices Bacon1 Tsp Baking powderBiscuit Roll2 Cups BisquickCheese1 1/2 Lbs Chicken Breast13 Eggs1 Cup flour1 Bunch Green Onions1/2 Cup milk | 1 1/2 Cups Milk1 Tsp Salt3 Cups Shredded Swiss Cheese1 Bottle Small Soy Sauce2 Tablespoons Sugar1/2 Cup Syrup1 Package Uncle Ben's Converted Rice1 Tsp Vegetable oilWieners |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Tang**Lunch Items**1x Buns1x Chocolate chip cookies 1x Cockeye Pulled Pork BBQ Sandwiches1x Kool Aid1x Lays classic family size bag1x Watermelon **Dinner Items**1x Water**Snack Items**1x Water |