|  |
| --- |
| **Bison Menu** |
| **Fri. Snack**  | Goo Dip, Milk  |
|  |
| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Apple juice, Banana  |
| **Sat. Lunch**  | Chicken Fajitas , Apple, Water  |
| **Sat. Dinner**  | One Pot Chicken Alfredo, Dutch Oven S'mores, BLT Salad , Water  |
|  |
| **Sun. Breakfast**  | Farmers' Breakfast, Milk  |

|  |
| --- |
| **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. |

|  |
| --- |
| **Cheesy Sausage Potatoes** |
| 5 Lbs Potatoes, Peeled and Sliced2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped16 Ounces Shredded Cheddar Cheese |
| In one Dutch oven, cover potatoes with water and bring to a boil.  Reduce heat and simmer about 10 minutes until tender.  Drain.  In second Dutch oven, brown sausage with onion.  Drain if needed.  Sprinkle sausage over potatoes, toss gently.  Sprinkle cheese on top.  Place coals on top for about 5-10 minutes to melt the cheese.    |

|  |
| --- |
| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.* Dice tomatoes and onions and place in a bowl
* Slice peppers and onions and sauté in a Dutch oven, remove to a bowl
* Put out shredded cheese and sour cream
* Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm.
* Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done.
 |

|  |
| --- |
| **One Pot Chicken Alfredo** |
| 2 Tablespoons Olive oil4 Chicken breasts, cubed6 Cloves Garlic, Minced2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream1 Lb (Box) Penne Pasta - Uncooked1 Lb Frozen Peas - Optional3 Cups grated ParmesanParsley - For Garnish (optional) |
| In the pot or Dutch oven, heat the oil and brown the chicken.  Add garlic, and saute for about a minute.  Add broth, cream and pasta, and bring to a boil.  Cover and reduce heat to a simmer for 20 minutes.  After 10 minutes add the peas and continue cooking as before.  Turn off heat and stir in Parmesan cheese.  Top with parsley if desired.  |

|  |
| --- |
| **Dutch Oven S'mores** |
| 1 Package (14.5-oz) whole graham crackers, crushed1/2 Cup butter, melted1 Can (14-oz) sweetened condensed milk2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips2 Cups miniature marshmallows18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows. Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted. Remove lid and let cool before serving.  |

|  |
| --- |
| **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.   |

|  |
| --- |
| **Farmers' Breakfast** |
| 1 1/2 Lbs Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately.  |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 2 Cups 12-oz Chocolate chips1 Package 14.5-oz whole graham crackers2 Cans 14-oz chicken broth1 Can 14-oz sweetened condensed milk1 Block 8-oz Cream Cheese2 Cups 8-oz Shredded Cheddar Cheese1 Package 8-oz Taco blend shredded cheese4 Strips bacon1 1/2 Lbs Bacon1 Big Bag Tortilla chips1 Lb Box Penne Pasta2 Lbs Bulk Sausage1/2 Cup butter1 Cup Butterscotch chips18 charcoal briquettes1/2 Cup cheddar cheese8 Chicken Breasts4 Chicken breasts, cubed2 Teaspoons cider vinegar6 Cloves Garlic24 Eggs1 Lb Frozen Peas3 Cups grated Parmesan1 Green Pepper1 Lb Hamburger2 Cups Heavy Cream | 1 Jar Large Salsa1/3 Cup mayonnaise1 Medium Onion2 Medium Onions1 medium tomato1 Cup Milk2 Cups miniature marshmallows2 Tablespoons Olive oil1 OnionOptional Hot SauceParsley2 Cans Potatoes5 Lbs Potatoes1 Pouch Fajita / Taco Seasoning1/2 Cup salad croutonsSalt and pepper to taste16 Ounces Shredded Cheddar Cheese1 Pint Sour Cream4 Cups spring mix salad greens2 Tablespoons sugar2 Tomatoes8 Tortillas |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items**1x Apple juice1x Banana 1x Milk**Lunch Items**1x Apple1x Water**Dinner Items**1x Water**Snack Items**1x Milk |