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| **Bison Menu** | |
| **Fri. Snack** | Goo Dip, Milk |
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| **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 |
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| **Sun. Breakfast** | Farmers' Breakfast, 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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| **Cheesy Sausage Potatoes** | |
| 5 Lbs Potatoes, Peeled and Sliced 2 Lbs Bulk Sausage | 2 (Medium) Onions, Chopped 16 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. | |

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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (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. | |

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| **One Pot Chicken Alfredo** | |
| 2 Tablespoons Olive oil 4 Chicken breasts, cubed 6 Cloves Garlic, Minced 2 Cans (14-oz) chicken broth | 2 Cups Heavy Cream 1 Lb (Box) Penne Pasta - Uncooked 1 Lb Frozen Peas - Optional 3 Cups grated Parmesan Parsley - 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. | |

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| **Dutch Oven S'mores** | |
| 1 Package (14.5-oz) whole graham crackers, crushed 1/2 Cup butter, melted 1 Can (14-oz) sweetened condensed milk 2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips 2 Cups miniature marshmallows 18 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. | |

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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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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 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)**

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| 2 Cups 12-oz Chocolate chips 1 Package 14.5-oz whole graham crackers 2 Cans 14-oz chicken broth 1 Can 14-oz sweetened condensed milk 1 Block 8-oz Cream Cheese 2 Cups 8-oz Shredded Cheddar Cheese 1 Package 8-oz Taco blend shredded cheese 4 Strips bacon 1 1/2 Lbs Bacon 1 Big Bag Tortilla chips 1 Lb Box Penne Pasta 2 Lbs Bulk Sausage 1/2 Cup butter 1 Cup Butterscotch chips 18 charcoal briquettes 1/2 Cup cheddar cheese 8 Chicken Breasts 4 Chicken breasts, cubed 2 Teaspoons cider vinegar 6 Cloves Garlic 24 Eggs 1 Lb Frozen Peas 3 Cups grated Parmesan 1 Green Pepper 1 Lb Hamburger 2 Cups Heavy Cream | 1 Jar Large Salsa 1/3 Cup mayonnaise 1 Medium Onion 2 Medium Onions 1 medium tomato 1 Cup Milk 2 Cups miniature marshmallows 2 Tablespoons Olive oil 1 Onion Optional Hot Sauce Parsley 2 Cans Potatoes 5 Lbs Potatoes 1 Pouch Fajita / Taco Seasoning 1/2 Cup salad croutons Salt and pepper to taste 16 Ounces Shredded Cheddar Cheese 1 Pint Sour Cream 4 Cups spring mix salad greens 2 Tablespoons sugar 2 Tomatoes 8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apple juice 1x Banana  1x Milk  **Lunch Items** 1x Apple 1x Water  **Dinner Items** 1x Water  **Snack Items** 1x Milk |