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| **Falcon Menu** | |
| **Fri. Snack** | Goo Dip |
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| **Sat. Breakfast** | Cheesy Sausage Potatoes, Orange Juice |
| **Sat. Lunch** | Chicken Fajitas |
| **Sat. Dinner** | Italian Bake, Dutch Oven S'mores, Kool Aid |
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| **Sun. Breakfast** | Bacon and Hominy Scramble, 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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| **Italian Bake** | |
| 2 Lbs chicken breasts 6 Italian sausage links 1 Jar (48-oz) spaghetti sauce 1 Lb pasta - penne, macaroni, shells or whatever you like | 4 Cups pizza cheese 1 onion 1 large red bell pepper 1 large green bell pepper |
| Dice chicken and cook in Dutch oven until no longer pink.  Drain off any liquid.   Boil pasta and drain (don't overcook).   Meanwhile, Cut up onion, peppers, and sausage. Add pasta, sausage, onion, peppers, and sauce to the chicken in the Dutch oven.   Top with cheese. Bake at 325 degrees for about 45 minutes or until golden and bubbly. | |

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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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| **Bacon and Hominy Scramble** | |
| 1 Lb Bacon 40 Ounces Yellow Hominy 12 Eggs | 1 Tsp Salt 2 Cups Shredded Cheddar Cheese 1 Dash Black Pepper |
| Cook the bacon in a Dutch oven until crisp. Remove bacon and drain all but 2 tablespoons of bacon grease.  Drain the cans of hominy and add to the bacon drippings.  Fry over medium heat until hominy is lightly brown.  Beat together the eggs, salt, and pepper.  Add to hominy and cook, stirring frequently, until eggs are done.  Stir in bacon.  Add shredded cheese on top and place lid on oven until melted. | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips 1 Package 14.5-oz whole graham crackers 1 Can 14-oz sweetened condensed milk 1 Jar 48-oz spaghetti sauce 1 Block 8-oz Cream Cheese 2 Cups 8-oz Shredded Cheddar Cheese 1 Package 8-oz Taco blend shredded cheese 1 Lb Bacon 1 Big Bag Tortilla chips 1 Dash Black Pepper 2 Lbs Bulk Sausage 1/2 Cup butter 1 Cup Butterscotch chips 18 charcoal briquettes 2 Lbs chicken breasts 8 Chicken Breasts 12 Eggs 1 Green Pepper 1 Lb Hamburger 6 Italian sausage links 1 large green bell pepper 1 large red bell pepper | 1 Jar Large Salsa 2 Medium Onions 2 Cups miniature marshmallows 1 onion 1 Onion Optional Hot Sauce 1 Lb pasta - penne, macaroni, shells or whatever you like 4 Cups pizza cheese 5 Lbs Potatoes 1 Pouch Fajita / Taco Seasoning 1 Tsp Salt 16 Ounces Shredded Cheddar Cheese 2 Cups Shredded Cheddar Cheese 1 Pint Sour Cream 2 Tomatoes 8 Tortillas 40 Ounces Yellow Hominy |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Milk 1x Orange Juice  **Dinner Items** 1x Kool Aid |