|  |
| --- |
| **Falcon Menu** |
| **Fri. Snack**  | Goo Dip  |
|  |
| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Orange Juice  |
| **Sat. Lunch**  | Chicken Fajitas  |
| **Sat. Dinner**  | Italian Bake, Dutch Oven S'mores, Kool Aid  |
|  |
| **Sun. Breakfast**  | Bacon and Hominy Scramble, 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.
 |

|  |
| --- |
| **Italian Bake** |
| 2 Lbs chicken breasts6 Italian sausage links1 Jar (48-oz) spaghetti sauce1 Lb pasta - penne, macaroni, shells or whatever you like | 4 Cups pizza cheese1 onion1 large red bell pepper1 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.  |

|  |
| --- |
| **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.  |

|  |
| --- |
| **Bacon and Hominy Scramble** |
| 1 Lb Bacon40 Ounces Yellow Hominy12 Eggs | 1 Tsp Salt2 Cups Shredded Cheddar Cheese1 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)**

|  |  |
| --- | --- |
| 2 Cups 12-oz Chocolate chips1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk1 Jar 48-oz spaghetti sauce1 Block 8-oz Cream Cheese2 Cups 8-oz Shredded Cheddar Cheese1 Package 8-oz Taco blend shredded cheese1 Lb Bacon1 Big Bag Tortilla chips1 Dash Black Pepper2 Lbs Bulk Sausage1/2 Cup butter1 Cup Butterscotch chips18 charcoal briquettes2 Lbs chicken breasts8 Chicken Breasts12 Eggs1 Green Pepper1 Lb Hamburger6 Italian sausage links1 large green bell pepper1 large red bell pepper | 1 Jar Large Salsa2 Medium Onions2 Cups miniature marshmallows1 onion1 OnionOptional Hot Sauce1 Lb pasta - penne, macaroni, shells or whatever you like4 Cups pizza cheese5 Lbs Potatoes1 Pouch Fajita / Taco Seasoning1 Tsp Salt16 Ounces Shredded Cheddar Cheese2 Cups Shredded Cheddar Cheese1 Pint Sour Cream2 Tomatoes8 Tortillas40 Ounces Yellow Hominy |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items**1x Milk1x Orange Juice**Dinner Items**1x Kool Aid |