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| **Hawk Menu** |
| **Fri. Snack**  | Chili Dog Wraps , Water  |
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| **Sat. Breakfast**  | Cheesy Sausage Potatoes, Apples, Tang  |
| **Sat. Lunch**  | BBQ ham sandwiches, Water, Bananas  |
| **Sat. Dinner**  | One Pot Chicken Alfredo, Cherry-Peach Biscuit Cobbler, Tang, Apples  |
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| **Sun. Breakfast**  | Bacon & Egg Wraps, Apples, water  |

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| **Chili Dog Wraps**  |
| 10 Corn Tortillas10 Hot Dogs | 1 Can (15-oz) Chili1 Jar (16-oz) Thick, Chunky Salsa1 Can Shredded Cheddar Cheese |
| Soften tortillas as directed on package.  Place 1 hot dog and 2 tablespoons of chili in each tortilla.  Roll up and place seam side down in Dutch oven.  Pour salsa over tortillas.  Bake for 30 minutes.  Sprinkle with cheese and bake 5 more or until cheese is melted.  |

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| **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.    |

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| **BBQ ham sandwiches** |
| 1 Lb (per 5 people) Chipped Ham1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through.  |

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| **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.  |

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| **Cherry-Peach Biscuit Cobbler** |
| 1 Package (16-oz) frozen unsweetened peaches1 Package (16-oz) frozen unsweetened cherries1 1/2 Cups sugar3 Tablespoons cornstarch | 1/3 Cup water1/2 Tsp almond extract1 Can (10-oz) honey butter biscuits (Pillsbury)4 Teaspoons sugarVanilla Ice Cream |
| Combine peaches, cherries, sugar, cornstarch and water in Dutch oven; mix well.  Cook over medium high heat about 12 minutes or until mixture boils and thickens, stirring frequently.  Remove from heat and stir in almond extract.  Meanwhile separate the 8 biscuits and cut each into quarters.  Roll each dough piece in 3 tsp. of sugar.  Place on top of fruit.  Sprinkle with remaining 1 tsp. of sugar.  Bake about 20 minutes or until biscuits are deep golden brown.  Cool about 20 minutes – less in very cold winter event conditions.  Serve warm with ice cream.  |

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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* |

**Food List (For Recipe Ingredients)**

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| 1 Can 10-oz honey butter biscuits (Pillsbury)2 Cans 14-oz chicken broth1 Can 15-oz Chili1 Package 16-oz frozen unsweetened cherries1 Package 16-oz frozen unsweetened peaches1 Jar 16-oz Thick, Chunky Salsa1/2 Tsp almond extract2 Lbs Bacon1 Bottle BBQ Sauce1 Lb Box Penne Pasta2 Lbs Bulk Sausage4 Chicken breasts, cubed6 Cloves Garlic10 Corn Tortillas3 Tablespoons cornstarch1 Lb Frozen Peas3 Cups grated Parmesan5 Hamburger Buns2 Cups Heavy Cream10 Hot Dogs | 2 Medium Onions2 Tablespoons Olive oil1 OnionParsley1 Lb per 5 people Chipped Ham2 Per Person Eggs5 Lbs PotatoesSalt & Pepper1 Can Shredded Cheddar Cheese16 Ounces Shredded Cheddar CheeseShredded Cheese1 1/2 Cups sugar4 Teaspoons sugarTortilla ShellsVanilla Ice Cream1/3 Cup water |

**Other Ingredients and Items**

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| **Breakfast Items**2x Apples1x Tang1x water**Lunch Items**1x Bananas1x Water**Dinner Items**1x Apples1x Tang**Snack Items**1x Water |