|  |  |
| --- | --- |
| **Bison Menu** | |
| **Fri. Snack** | Corn on the Cob |
|  | |
| **Sat. Breakfast** | Apple-Sausage French Toast |
| **Sat. Lunch** | Chicken Fajitas |
| **Sat. Dinner** | Chicken Fried Rice |

|  |  |
| --- | --- |
| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

|  |  |
| --- | --- |
| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning. | |

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

|  |  |
| --- | --- |
| **Chicken Fried Rice** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes. | |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 2 Cups 8-oz Shredded Cheddar Cheese 4 Apples 10 Slices Bacon 1 Lb Bulk Pork Sausage Butter 1 1/2 Lbs Chicken Breast 8 Chicken Breasts Corn 20 Eggs Foil\* 1 Bunch Green Onions 1 Green Pepper 1/2 Cup Maple Syrup 3 Cups Milk | 1/2 Tsp Nutmeg 1 Onion 1 Pouch Fajita / Taco Seasoning Salt 1 Bottle Small Soy Sauce 1 Pint Sour Cream 24 Slices Thick French Bread 2 Tomatoes 8 Tortillas 1 Package Uncle Ben's Converted Rice |