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| **Eagle Menu** | |
| **Fri. Snack** | BBQ ham sandwiches, Water |
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| **Sat. Breakfast** | Dutch Oven Denver Omlette, Bananas, Milk |
| **Sat. Lunch** | Dutch Oven Pizza, Oranges, Gatorade |
| **Sat. Dinner** | Cinnamon Roll-Topped Cobbler, Cheesy Steak Casserole (a.k.a. Philly Cheesesteak Casserole) , Water, Apples |
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| **Sun. Breakfast** | Bisquick Pancakes , Tang, Scramble eggs |

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

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| **Dutch Oven Denver Omlette** | |
| 16 Eggs 1 Cup half-and-half cream 2 Cups shredded cheddar cheese | 2 Cups ham, finely chopped, fully cooked  1/2 Cup green pepper, finely chopped 1/2 Cup onion, finely chopped |
| In a large bowl, beat the eggs.  Add the cream and beat with wire whisk until blended.  Stir in the rest of the ingredients.  Pour into a Dutch oven.  Bake about 45 minutes until golden brown and cooked in the middle. | |

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| **Dutch Oven Pizza** | |
| 1 Frozen Uncooked Pizza dough - (Dry pizza crust may be used too) 1 Cup Grated Mozzarella 1 Package Pre-sliced Pepperoni - (1 pkg will cover 2 pizzas) 1/2 Lb Bulk Italian Sausage, Cooked - (1 lb pkg will cover 2 pizzas) | 1 Jar Pizza Sauce - (1 jar will cover 2 pizzas) 1/2 Medium Onion 1/2 Green Pepper, Chopped Mushrooms or Other Toppings - Optional |
| Make crust per package directions.  Grease Dutch oven with oil or grease.  Pour and spread sauce evenly over dough, leaving edges clear.  Sprinkle cheese onto sauce.  Add toppings as desired.   Bake 25-45 minutes, checking every 10-15.  Cook until outside crust is brown and cheese is bubbling in the center. (recommend 6 charcoals on bottom and 18 to 20 on top of dutch oven) | |

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| **Cinnamon Roll-Topped Cobbler** | |
| 1 Can (29-oz) pear halves in syrup, drained and sliced 1 Can (21-oz) cherry pie filling | 1 tube of 8 refrigerated cinnamon rolls with icing |
| Mix sliced pears and pie filling in Dutch oven and heat over fire until boiling. Keep stirring so it does not stick or burn!  Place rolls on top of fruit mixture then BAKE for about 20 minutes until rolls are brown and fruit is bubbly.  (use 17 coals on top and 11 on the bottom).   Let sit for 5 minutes and spread icing over the rolls.  Let sit for 5 more minutes.  (This is the hardest part!) | |

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| **Cheesy Steak Casserole (a.k.a. Philly Cheesesteak Casserole)** | |
| 1 Tbsp Olive Oil 3 Cups shredded mozzarella 1 1/2 Lbs Sirloin Steak 3 Cans evaporated milk 1 medium onion, Chopped | 6 (Large) Eggs 1 Green bell pepper, Chopped 1/2 Tsp Salt 1 Loaf Italian bread, In 1” cubes 1/2 Tsp Pepper |
| Slice the sirloin steak into thin 1/8” slices. In the Dutch oven, brown the sirloin, peppers, and onions in the olive oil and then remove them to a bowl.  In a separate bowl combine evaporated milk, eggs and spices.  Place the bread cubes into the Dutch oven.  Evenly spread the meat and vegetables over the bread. Pour egg mixture over the meat, vegetable and bread in the Dutch oven, pressing the bread with the back of a spoon to help the bread absorb the liquid.  Top with mozzarella cheese.  Cover and bake at 350º for about ½ hour or until mixture has set then serve. | |

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| **Bisquick Pancakes** | |
| 2 Cups Bisquick Mix 1 Cup Water or milk | 2 (lg) Eggs 2 Tablespoons vegetable oil 1 Tsp vanilla |
| In a mixing bowl, beat the eggs, milk, oil and vanilla together until the mixture is light. Stir in the mix until just moistened, about 20 seconds. Don't try to get out all the lumps or the pancakes will be tough and rubbery. Any lumps won't be perceptible in the pancakes themselves.  Preheat your griddle and grease it lightly.  When the griddle is the right temperature, a few drops of water will "dance" on the surface. Use a 1/4-cup measure and pour batter onto the griddle, leaving room for expansion. Turn the pancakes when a few of the bubbles that appear on the surface don't fill in. The second side will cook in about half the time the first side takes.  Serve with plenty of butter and good maple syrup, or the topping of your choice. | |

**Food List (For Recipe Ingredients)**

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| 1 Can 21-oz cherry pie filling 1 Can 29-oz pear halves in syrup 1 Bottle BBQ Sauce 2 Cups Bisquick Mix 1/2 Lb Bulk Italian Sausage 16 Eggs 3 Cans evaporated milk 1 Frozen Uncooked Pizza dough 1 Cup Grated Mozzarella 1 Green bell pepper 1/2 Cup green pepper 1/2 Green Pepper 1 Cup half-and-half cream 2 Cups ham 5 Hamburger Buns 1 Loaf Italian bread 6 Large Eggs 2 lg Eggs 1 medium onion 1/2 Medium Onion | Mushrooms or Other Toppings 1 Tbsp Olive Oil 1/2 Cup onion 1/2 Tsp Pepper 1 Lb per 5 people Chipped Ham 1 Jar Pizza Sauce 1 Package Pre-sliced Pepperoni 1/2 Tsp Salt 2 Cups shredded cheddar cheese 3 Cups shredded mozzarella 1 1/2 Lbs Sirloin Steak 1 tube of 8 refrigerated cinnamon rolls with icing 1 Tsp vanilla 2 Tablespoons vegetable oil 1 Cup Water or milk |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bananas 1x Milk 1x Scramble eggs 1x Tang  **Lunch Items** 1x Gatorade 1x Oranges  **Dinner Items** 1x Apples 1x Water  **Snack Items** 1x Water |