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| **Falcon Menu** |
| **Fri. Snack**  | BBQ ham sandwiches, Water  |
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| **Sat. Breakfast**  | Bacon-Cheese Oven Pancake, Apples, Water  |
| **Sat. Lunch**  | Fried Bologna Sandwiches , Milk, Bananas  |
| **Sat. Dinner**  | Chicken Cordon Bleu Casserole, Cinnamon Roll-Topped Cobbler, Water, Apples  |
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| **Sun. Breakfast**  | Breakfast Scramble, Milk, Apples  |

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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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| **Bacon-Cheese Oven Pancake** |
| 2 Cups Bisquick1/2 Cup Syrup2 Cups Shredded Swiss Cheese2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese3 Eggs1 1/2 Cups Milk1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup.  |

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| **Fried Bologna Sandwiches**  |
| BolognaBread | Miracle WhipTomatoesSliced onions - (optional) |
| Cut bologna around the edges so it won’t curl (4 cuts of an inch or so).  Fry on greased griddle until good and browned on both sides.  Spread both slices of bread with Miracle Whip.  Add 2 slices of bologna and a couple tomatoes.  Leave onions on the side for those who want them.   |

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| **Chicken Cordon Bleu Casserole** |
| 4 Cups ((1/2 cup per chicken breast)) Boiling Water1 Bag (10 oz) Carrot, Shredded2 Tablespoons Margarine2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts5 Slices (1 per Chicken) Ham, cut in half5 Slices (1 per Chicken) Swiss Cheese, cut in half |
| Place carrots, rice and margarine in Dutch oven.  Stir in boiling water.  Place chicken breasts on top of rice mixture.  Top each breast with a slice of ham.  Bake for an hour or so until all liquid is absorbed and juice from chicken is clear.  Place cheese on each slice and bake a few minutes until cheese is melted.  |

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| **Cinnamon Roll-Topped Cobbler** |
| 1 Can (29-oz) pear halves in syrup, drained and sliced1 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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| **Breakfast Scramble** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft. **Drain well before adding the eggs.** Scramble together until firm. Add cheese on top and cook a minute or two longer to melt. Serve with hot sauce or salsa.  |

**Food List (For Recipe Ingredients)**

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| 4 Cups (1/2 cup per chicken breast) Boiling Water5 Slices 1 per Chicken Ham5 Slices 1 per Chicken Swiss Cheese10 1 per Scout Boneless, Skinless Chicken Breasts1 Bag 10 oz Carrot1 Can 21-oz cherry pie filling1 Can 29-oz pear halves in syrup2 Packages 6-oz Quick Cooking Wild Rice Mix2 Lbs Bacon1 Bottle BBQ Sauce2 Cups BisquickBolognaBread21 Eggs8 Ounces Fresh Mushrooms1 Bunch Green onions1 Green Pepper5 Hamburger BunsHot Sauce | 2 Tablespoons Margarine2 Medium Onions1 1/2 Cups MilkMiracle Whip1 Lb per 5 people Chipped Ham1 Red PepperSalsa2 Cups Shredded Cheddar3 Cups Shredded Swiss CheeseSliced onions1 Lb Smoked Sausage2 Tablespoons Sugar1/2 Cup SyrupTomatoes1 tube of 8 refrigerated cinnamon rolls with icing |

**Other Ingredients and Items**

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| **Breakfast Items**2x Apples1x Milk1x Water**Lunch Items**1x Bananas 1x Milk**Dinner Items**1x Apples 1x Water**Snack Items**1x Water |