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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 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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| **Bacon-Cheese Oven Pancake** | |
| 2 Cups Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 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** | |
| Bologna Bread | Miracle Whip Tomatoes Sliced 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 Water 1 Bag (10 oz) Carrot, Shredded 2 Tablespoons Margarine 2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts 5 Slices (1 per Chicken) Ham, cut in half 5 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 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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| **Breakfast Scramble** | |
| 1 Lb Bacon 1 Lb Smoked Sausage, Sliced 1 Green Pepper, Diced 1 Red Pepper, Diced 8 Ounces Fresh Mushrooms, Sliced 2 (Medium) Onions, Diced | 18 Eggs 2 Cups Shredded Cheddar Hot Sauce - Optional Salsa - Optional 1 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 Water 5 Slices 1 per Chicken Ham 5 Slices 1 per Chicken Swiss Cheese 10 1 per Scout Boneless, Skinless Chicken Breasts 1 Bag 10 oz Carrot 1 Can 21-oz cherry pie filling 1 Can 29-oz pear halves in syrup 2 Packages 6-oz Quick Cooking Wild Rice Mix 2 Lbs Bacon 1 Bottle BBQ Sauce 2 Cups Bisquick Bologna Bread 21 Eggs 8 Ounces Fresh Mushrooms 1 Bunch Green onions 1 Green Pepper 5 Hamburger Buns Hot Sauce | 2 Tablespoons Margarine 2 Medium Onions 1 1/2 Cups Milk Miracle Whip 1 Lb per 5 people Chipped Ham 1 Red Pepper Salsa 2 Cups Shredded Cheddar 3 Cups Shredded Swiss Cheese Sliced onions 1 Lb Smoked Sausage 2 Tablespoons Sugar 1/2 Cup Syrup Tomatoes 1 tube of 8 refrigerated cinnamon rolls with icing |

**Other Ingredients and Items**

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