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| **Nathan Sandy; Josh Kramer Menu** |
| **Fri. Snack**  | Goo Dip, Canned Chicken  |
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| **Sat. Breakfast**  | Farmers' Breakfast  |
| **Sat. Lunch**  | Dutch Oven Pizza, Water  |
| **Sat. Dinner**  | BLT Salad , Chicken - Shake & Bake , Kool-Aid  |
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| **Sun. Breakfast**  | Corn on the Cob  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Farmers' Breakfast** |
| 1 1/2 Lbs Bacon1 Cup Milk | 1 (Medium) Onion24 Eggs2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately.  |

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| **Dutch Oven Pizza** |
| 1 Frozen Uncooked Pizza dough - (Dry pizza crust may be used too)1 Cup Grated Mozzarella1 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 Onion1/2 Green Pepper, ChoppedMushrooms 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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| **BLT Salad**  |
| 4 Strips bacon, diced4 Cups spring mix salad greens1 medium tomato, chopped1/2 Cup cheddar cheese, cubed | 1/3 Cup mayonnaise2 Tablespoons sugar2 Teaspoons cider vinegarSalt and pepper to taste1/2 Cup salad croutons |
| Cook bacon until crisp. Drain on paper towels. In a bowl, combine the greens, tomato and cheese. In a small bowl, combine the mayonnaise, sugar, vinegar, salt and pepper. Pour over salad; toss to coat. Sprinkle with bacon and croutons.   |

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| **Chicken - Shake & Bake**  |
| 3 Tablespoons OilChicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea.  |

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| **Corn on the Cob**  |
| CornSalt | ButterFoil\* |
| **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.  |

**Food List (For Recipe Ingredients)**

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| 1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese4 Strips bacon1 1/2 Lbs Bacon1 Big Bag Tortilla chips1/2 Lb Bulk Italian SausageButter1/2 Cup cheddar cheeseChicken Pieces2 Teaspoons cider vinegarCorn24 EggsFoil\*1 Frozen Uncooked Pizza dough1 Cup Grated Mozzarella1/2 Green Pepper1 Lb Hamburger1 Jar Large Salsa1/3 Cup mayonnaise | 1 1/2 Medium Onion1 medium tomato1 Cup MilkMushrooms or Other Toppings3 Tablespoons OilOptional Hot Sauce1 Jar Pizza Sauce2 Cans Potatoes1 Package Pre-sliced Pepperoni1/2 Cup salad croutonsSaltSalt and pepper to tasteShake and Bake Packets4 Cups spring mix salad greens2 Tablespoons sugar |

**Other Ingredients and Items**

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| **Lunch Items**1x Water**Dinner Items**1x Kool-Aid**Snack Items**1x Canned Chicken |