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| **Bison Menu** | |
| **Fri. Snack** | Baked Stuffed Apples, Water |
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| **Sat. Breakfast** | Rib-Sticking Biscuits and Gravy, Milk, Bananas |
| **Sat. Lunch** | Grilled Cheese Sandwiches, Tomato Soup, Water |
| **Sat. Dinner** | Dutch-Oven Reuben, Dutch Oven S'mores, Water |
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| **Sun. Breakfast** | Breakfast Burritos , Hot chocolate , Bananas |

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| **Baked Stuffed Apples** | |
| 8 (large) Apples - 1 apple/ person, Honey Crisp or Granny Smiths 1 Cup Raisins - May substitute dried cranberries 1 Cup Slivered Almonds 1 Tsp Cinnamon | 1 Tsp Nutmeg 3 Cups Water 1 1/2 Cups Orange Juice Concentrate, Thawed 6 Tablespoons Honey |
| 1. Wash and core apples leaving the bottom of the core. 2. Mix raisins, almonds, cinnamon, and nutmeg in a bowl. 3. Stuff each apple with the mixture. 4. Add water, Orange juice concentrate and honey to the bowl. Mix well. 5. Place apples in the dutch oven. Slowly pour the orange juice/honey mixture over the apples. 6. Cover and bake until apples are tender (40-50 minutes). | |

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| **Rib-Sticking Biscuits and Gravy** | |
| 1 Cup Flour 2 Teaspoons Salt 3/4 Tsp Black Pepper 1/4 Tsp cayenne pepper, ground | 1/4 Tsp Nutmeg, ground 2 Lbs breakfast sausage, bulk 1/2 (Gal) Milk 2 Containers (7.5 oz) regular-size Pillsbury biscuits - Regular size |
| 1. Light and heat 25 briquettes. 2. Add flour, salt, ground peppers and nutmeg together in a ziplock bag. Seal bag and shake well. 3. Preheat Dutch oven over 15 coals. 4. Add sausage to oven and break into small chunks with a spatula. Cook thoroughly, but not until crispy. 5. Evenly sprinkle flour mixture from ziplock bag over sausage and stir. 6. Allow flour to cook for about 30 seconds to saturate in sausage grease and coat the pieces, making a roux. 7. Pour milk into oven and stir. 8. Place lid on oven and add remaining 10 coals on top. 9. Occasionally remove lid to stir. Once gravy has reached a boil and thickened to desired consistency, remove oven from coals to prevent gravy from burning. 10. Open tubes of biscuits and evenly distribute over gravy, completely covering the top surface. The thickness of the gravy will support the biscuits. Do not submerge the biscuits! Otherwise, they won’t brown. 11. Replace lid on oven and set 17 coals on lid and 8 coals underneath. Refresh coals if necessary. 12. Bake for about 15 minutes, checking biscuits after 5 minutes and rotating lid a quarter-turn. 13. Serve once biscuits are golden brown. Use a large spoon to pull out a biscuit then ladle gravy over the top. | |

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| **Dutch-Oven Reuben** | |
| 2 Lbs Deli Sliced Corned Beef, Cut in Strips 1 Can (16 oz) sauerkraut - drained and rinsed | 2 Cups shredded Swiss cheese Cup (3/4) Thousand Island salad dressing 8 Slices Thickly sliced rye bread, cubed |
| 1. Light and heat 25 briquettes. 2. Coat the inside of a 12-inch Dutch Oven with cooking spray. 3. In the oven, evenly layer half of all ingredients in the following order: corned beef, sauerkraut, cheese, dressing and bread cubes. 4. Repeat Step 3 with the remaining ingredients. Cover oven with lid. 5. Place 17 coals on lid and eight coals underneath the oven. 6. Bake for 35 minutes. | |

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| **Dutch Oven S'mores** | |
| 1 Package (14.5-oz) whole graham crackers, crushed 1/2 Cup butter, melted 1 Can (14-oz) sweetened condensed milk 2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips 2 Cups miniature marshmallows 18 charcoal briquettes |
| Line a Dutch oven with heavy-duty aluminum foil.  Combine cracker crumbs and melted butter; press onto the bottom of the pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows.  Use six briquettes on the bottom and rest on top.  Cook for 15 minutes or until chips are melted.   Remove lid and let cool before serving. | |

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| **Breakfast Burritos** | |
| 1 Lb Bacon 2 Eggs | 1 Jar (Small) Mild Chunky Salsa Shredded Cheddar Soft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 12-oz Chocolate chips 1 Package 14.5-oz whole graham crackers 1 Can 14-oz sweetened condensed milk 1 Can 16 oz sauerkraut Cup 3/4 Thousand Island salad dressing 2 Containers 7.5 oz regular-size Pillsbury biscuits 1 Lb Bacon 3/4 Tsp Black Pepper 2 Lbs breakfast sausage 1/2 Cup butter 1 Cup Butterscotch chips 1/4 Tsp cayenne pepper 18 charcoal briquettes 1 Tsp Cinnamon 2 Lbs Deli Sliced Corned Beef 2 Eggs 1 Cup Flour 1/2 Gal Milk | 6 Tablespoons Honey 8 large Apples 2 Cups miniature marshmallows 1 1/4 Teaspoons Nutmeg 1 1/2 Cups Orange Juice Concentrate 1 Cup Raisins 2 Teaspoons Salt Shredded Cheddar 2 Cups shredded Swiss cheese 1 Cup Slivered Almonds 1 Jar Small Mild Chunky Salsa Soft Taco Shells 8 Slices Thickly sliced rye bread 3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 2x Bananas 1x Hot chocolate  1x Milk  **Lunch Items** 1x Grilled Cheese Sandwiches 1x Tomato Soup 1x Water  **Dinner Items** 1x Water  **Snack Items** 1x Water |