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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 Smiths1 Cup Raisins - May substitute dried cranberries1 Cup Slivered Almonds1 Tsp Cinnamon | 1 Tsp Nutmeg3 Cups Water1 1/2 Cups Orange Juice Concentrate, Thawed6 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 Flour2 Teaspoons Salt3/4 Tsp Black Pepper1/4 Tsp cayenne pepper, ground | 1/4 Tsp Nutmeg, ground2 Lbs breakfast sausage, bulk1/2 (Gal) Milk2 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 Strips1 Can (16 oz) sauerkraut - drained and rinsed | 2 Cups shredded Swiss cheeseCup (3/4) Thousand Island salad dressing8 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, crushed1/2 Cup butter, melted1 Can (14-oz) sweetened condensed milk2 Cups (12-oz) Chocolate chips - Semisweet | 1 Cup Butterscotch chips2 Cups miniature marshmallows18 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 Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft 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 chips1 Package 14.5-oz whole graham crackers1 Can 14-oz sweetened condensed milk1 Can 16 oz sauerkrautCup 3/4 Thousand Island salad dressing2 Containers 7.5 oz regular-size Pillsbury biscuits1 Lb Bacon3/4 Tsp Black Pepper2 Lbs breakfast sausage1/2 Cup butter1 Cup Butterscotch chips1/4 Tsp cayenne pepper18 charcoal briquettes1 Tsp Cinnamon2 Lbs Deli Sliced Corned Beef2 Eggs1 Cup Flour1/2 Gal Milk | 6 Tablespoons Honey8 large Apples2 Cups miniature marshmallows1 1/4 Teaspoons Nutmeg1 1/2 Cups Orange Juice Concentrate1 Cup Raisins2 Teaspoons SaltShredded Cheddar2 Cups shredded Swiss cheese1 Cup Slivered Almonds1 Jar Small Mild Chunky SalsaSoft Taco Shells8 Slices Thickly sliced rye bread3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items**2x Bananas1x Hot chocolate 1x Milk**Lunch Items**1x Grilled Cheese Sandwiches1x Tomato Soup1x Water**Dinner Items**1x Water**Snack Items**1x Water |