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| **Eagle Menu** | |
| **Fri. Snack** | Baked Stuffed Apples, water |
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| **Sat. Breakfast** | Bacon and Hominy Scramble, oranges, chocolate milk |
| **Sat. Lunch** | Kebabs , tang, bananas |
| **Sat. Dinner** | Chicken Fried Rice, Banana Boats, grapes, water |
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| **Sun. Breakfast** | Bacon & Egg Wraps, milk |

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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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| **Bacon and Hominy Scramble** | |
| 1 Lb Bacon 40 Ounces Yellow Hominy 12 Eggs | 1 Tsp Salt 2 Cups Shredded Cheddar Cheese 1 Dash Black Pepper |
| Cook the bacon in a Dutch oven until crisp. Remove bacon and drain all but 2 tablespoons of bacon grease.  Drain the cans of hominy and add to the bacon drippings.  Fry over medium heat until hominy is lightly brown.  Beat together the eggs, salt, and pepper.  Add to hominy and cook, stirring frequently, until eggs are done.  Stir in bacon.  Add shredded cheese on top and place lid on oven until melted. | |

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| **Kebabs** | |
| Kielbasa Whole Potatoes Green Peppers Cherry Tomatoes | Fresh Mushrooms - Optional Garlic Salt Sticks or Wooden Skewers |
| Cut kielbasa, potatoes, green peppers, cherry tomatoes. If fresh mushrooms are used, coat them with vegetable oil. Skewer alternately on the sticks. Season vegetables with garlic salt. Turn frequently until evenly cooked. If using beef instead of kielbasa, marinate in Italian dressing or sprinkle with Worcestershire sauce while cooking. | |

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| **Chicken Fried Rice** | |
| 1 Package Uncle Ben's Converted Rice 1 1/2 Lbs Chicken Breast, Diced 10 Slices Bacon, Diced | 8 Eggs 1 Bunch Green Onions, Chopped, including Tops 1 Bottle (Small) Soy Sauce |
| Prepare 3 cups long grain white rice according to package directions.  Use 6 cups water and 3 cups rice.  Stir fry diced chicken breast in Dutch oven, remove.  Fry diced bacon in Dutch oven, remove.  Drain most but not all of the bacon drippings. Slightly beat eggs and pour into hot bacon drippings. Cook like scrambled eggs, scraping the oven frequently until they are almost done.  Add rice and diced green onions.  Mix together.  Continue to scrape and mix as needed until everything is warm.  Add meat and enough soy sauce to turn rice brown.  Cook for 5 more minutes. | |

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| **Banana Boats** | |
| Bananas Mini-Marshmallows | Chocolate chips Foil |
| Slice banana lengthwise 3/4 of the way through. Do not peel! Add chocolate chips and mini marshmallows. Wrap in foil. Bake on coals for about 10 minutes. | |

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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* | |

**Food List (For Recipe Ingredients)**

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| 10 Slices Bacon 3 Lbs Bacon Bananas 1 Dash Black Pepper Cherry Tomatoes 1 1/2 Lbs Chicken Breast Chocolate chips 1 Tsp Cinnamon 20 Eggs Foil Fresh Mushrooms Garlic Salt 1 Bunch Green Onions Green Peppers 6 Tablespoons Honey Kielbasa 8 large Apples Mini-Marshmallows 1 Tsp Nutmeg 1 Onion | 1 1/2 Cups Orange Juice Concentrate 2 Per Person Eggs 1 Cup Raisins 1 Tsp Salt Salt & Pepper 2 Cups Shredded Cheddar Cheese Shredded Cheese 1 Cup Slivered Almonds 1 Bottle Small Soy Sauce Sticks or Wooden Skewers Tortilla Shells 1 Package Uncle Ben's Converted Rice 3 Cups Water Whole Potatoes 40 Ounces Yellow Hominy |

**Other Ingredients and Items**

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| **Breakfast Items** 1x chocolate milk 1x milk 1x oranges  **Lunch Items** 1x tang 1x bananas  **Dinner Items** 1x grapes 1x water  **Snack Items** 1x water |