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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 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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| **Bacon and Hominy Scramble** |
| 1 Lb Bacon40 Ounces Yellow Hominy12 Eggs | 1 Tsp Salt2 Cups Shredded Cheddar Cheese1 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**  |
| KielbasaWhole PotatoesGreen PeppersCherry Tomatoes | Fresh Mushrooms - OptionalGarlic SaltSticks 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 Rice1 1/2 Lbs Chicken Breast, Diced10 Slices Bacon, Diced | 8 Eggs1 Bunch Green Onions, Chopped, including Tops1 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** |
| BananasMini-Marshmallows | Chocolate chipsFoil |
| 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 Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla 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 Bacon3 Lbs BaconBananas1 Dash Black PepperCherry Tomatoes1 1/2 Lbs Chicken BreastChocolate chips1 Tsp Cinnamon20 EggsFoilFresh MushroomsGarlic Salt1 Bunch Green OnionsGreen Peppers6 Tablespoons HoneyKielbasa8 large ApplesMini-Marshmallows1 Tsp Nutmeg1 Onion | 1 1/2 Cups Orange Juice Concentrate2 Per Person Eggs1 Cup Raisins1 Tsp SaltSalt & Pepper2 Cups Shredded Cheddar CheeseShredded Cheese1 Cup Slivered Almonds1 Bottle Small Soy SauceSticks or Wooden SkewersTortilla Shells1 Package Uncle Ben's Converted Rice3 Cups WaterWhole Potatoes40 Ounces Yellow Hominy |

**Other Ingredients and Items**

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| **Breakfast Items**1x chocolate milk1x milk1x oranges**Lunch Items**1x tang1x bananas**Dinner Items**1x grapes1x water**Snack Items**1x water |