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| **Falcon Menu** | |
| **Fri. Snack** | Baked Stuffed Apples, Water |
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| **Sat. Breakfast** | Harvest Coffee Cake, Milk, Oranges, Bacon |
| **Sat. Lunch** | Chili, Tang, Bananas |
| **Sat. Dinner** | Black Forest Cake, Dutch-Oven Reuben, hot chocolate, oranges |
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| **Sun. Breakfast** | Bacon-Cheese Oven Pancake, Bananas, Hot chocolate |

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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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| **Harvest Coffee Cake** | |

2 Cups flour  
1 Tsp Baking Soda  
1 Tsp Ground Cinnamin  
1 1/2 Cups packed brown sugar  
1/2 Tsp Salt  
2 (large) Eggs  
1 Tsp vanilla extract  
1 Stick Butter, Softened  
1 Cup Sour Cream  
2 Apples, peeled, cored and thinly sliced

**Topping**

1/2 Cup packed brown sugar  
1/2 Cup Flour  
1/2 Tsp Ground Cinnamin  
1/2 Stick Butter, Softened

1.     Light and heat 25 briquettes.

2.     To prepare batter, mix all dry cake ingredients in a large bowl.

3.     Add eggs, vanilla extract, 1/2 cup butter and sour cream to the bowl. Stir well.

4.     Fold sliced apples into batter.

5.     Line a 12-inch  Dutch oven with parchment paper and then pour cake batter into oven.

6.     Place all topping ingredients in a second bowl and mix together with a pair of forks.

7.     Sprinkle topping over cake batter.

8.     Set eight coals underneath the oven and 17 coals on lid.

9.     Bake for 45 minutes, rotating oven and lid a quarter-turn in opposite directions every 15 minutes or so until a toothpick or knife inserted in the center of cake comes out clean.

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| **Chili** | |
| 1 Lb ground beef 1 med onion, diced 3 Cans (large) crushed tomatoes | 2 Envelopes Lipton Onion Soup mix 1 Can (Medium) kidney beans Chili powder |
| Brown the ground beef and diced onions.  Drain off grease.  Add crushed tomatoes and onion soup mix.  Simmer for at least an hour, longer is better.  Add kidney beans and chili powder.  Heat and serve. | |

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| **Black Forest Cake** | |
| 2 Cans cherry pie filling | 2 Boxes chocolate cake mix |
| Place cherries on bottom of 12”oven and preheat.  Meanwhile, mix up cake batter per package directions.  Carefully pour over cherries and bake until straw in center comes out clean.   Allow to cool before serving. | |

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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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| **Bacon-Cheese Oven Pancake** | |
| 2 Cups Bisquick 1/2 Cup Syrup 2 Cups Shredded Swiss Cheese 2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese 3 Eggs 1 1/2 Cups Milk 1 Lb Bacon |
| Dice and cook bacon in Dutch oven. Remove and drain grease. Combine Bisquick, milk and egg. Add 2 cups cheese, syrup and sugar. Stir and pour into Dutch oven. Add bacon and remaining cheese on top. Bake 20-30 minutes. Reduce bottom coals half way through.  Serve with syrup. | |

**Food List (For Recipe Ingredients)**

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| 1 Can 16 oz sauerkraut Cup 3/4 Thousand Island salad dressing 2 Apples 1 Lb Bacon 1 Tsp Baking Soda 2 Cups Bisquick 1 1/2 Sticks Butter 2 Cans cherry pie filling Chili powder 2 Boxes chocolate cake mix 1 Tsp Cinnamon 2 Lbs Deli Sliced Corned Beef 3 Eggs 2 Cups flour 1/2 Cup Flour 1 Lb ground beef 1 1/2 Teaspoons Ground Cinnamin 6 Tablespoons Honey 8 large Apples 3 Cans large crushed tomatoes 2 large Eggs 2 Envelopes Lipton Onion Soup mix | 1 med onion 1 Can Medium kidney beans 1 1/2 Cups Milk 1 Tsp Nutmeg 1 1/2 Cups Orange Juice Concentrate 2 Cups packed brown sugar 1 Cup Raisins 1/2 Tsp Salt 2 Cups shredded Swiss cheese 3 Cups Shredded Swiss Cheese 1 Cup Slivered Almonds 1 Cup Sour Cream 2 Tablespoons Sugar 1/2 Cup Syrup 8 Slices Thickly sliced rye bread 1 Tsp vanilla extract 3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon 1x Bananas 1x Hot chocolate 1x Milk 1x Oranges  **Lunch Items** 1x Bananas 1x Tang  **Dinner Items** 1x hot chocolate 1x oranges  **Snack Items** 1x Water |