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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 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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| **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 beef1 med onion, diced3 Cans (large) crushed tomatoes | 2 Envelopes Lipton Onion Soup mix1 Can (Medium) kidney beansChili 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 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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| **Bacon-Cheese Oven Pancake** |
| 2 Cups Bisquick1/2 Cup Syrup2 Cups Shredded Swiss Cheese2 Tablespoons Sugar | 1 Cup Shredded Swiss Cheese3 Eggs1 1/2 Cups Milk1 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 sauerkrautCup 3/4 Thousand Island salad dressing2 Apples1 Lb Bacon1 Tsp Baking Soda2 Cups Bisquick1 1/2 Sticks Butter2 Cans cherry pie fillingChili powder2 Boxes chocolate cake mix1 Tsp Cinnamon2 Lbs Deli Sliced Corned Beef3 Eggs2 Cups flour1/2 Cup Flour1 Lb ground beef1 1/2 Teaspoons Ground Cinnamin6 Tablespoons Honey8 large Apples3 Cans large crushed tomatoes2 large Eggs2 Envelopes Lipton Onion Soup mix | 1 med onion1 Can Medium kidney beans1 1/2 Cups Milk1 Tsp Nutmeg1 1/2 Cups Orange Juice Concentrate2 Cups packed brown sugar1 Cup Raisins1/2 Tsp Salt2 Cups shredded Swiss cheese3 Cups Shredded Swiss Cheese1 Cup Slivered Almonds1 Cup Sour Cream2 Tablespoons Sugar1/2 Cup Syrup8 Slices Thickly sliced rye bread1 Tsp vanilla extract3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bacon1x Bananas1x Hot chocolate1x Milk1x Oranges**Lunch Items**1x Bananas1x Tang**Dinner Items**1x hot chocolate1x oranges**Snack Items**1x Water |