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| **Josh Kramer; Nathan Sandy Menu** | |
| **Fri. Snack** | Banana Boats, water |
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| **Sat. Breakfast** | Farmers' Breakfast, milk |
| **Sat. Lunch** | Dutch Oven Pizza, water |
| **Sat. Dinner** | Chicken - Shake & Bake , Apple Fritters, tang |
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| **Sun. Breakfast** | Hot Rock Cooking, tang |

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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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| **Farmers' Breakfast** | |
| 1 1/2 Lbs Bacon 1 Cup Milk | 1 (Medium) Onion 24 Eggs 2 Cans Potatoes |
| Dice bacon and cook it in Dutch oven, stirring frequently so it cooks evenly. Slice potatoes, if they don’t come that way. Also dice onion. When bacon is cooked it is removed, leaving bacon fat in oven. Brown the potatoes and onion in Dutch oven. Crack eggs into a pan and beat with milk. After potatoes are brown, add bacon back in and pour in eggs. Mix thoroughly. Frequently scrape bottom and sides of oven until eggs are cooked. Serve immediately. | |

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| **Dutch Oven Pizza** | |
| 1 Frozen Uncooked Pizza dough - (Dry pizza crust may be used too) 1 Cup Grated Mozzarella 1 Package Pre-sliced Pepperoni - (1 pkg will cover 2 pizzas) 1/2 Lb Bulk Italian Sausage, Cooked - (1 lb pkg will cover 2 pizzas) | 1 Jar Pizza Sauce - (1 jar will cover 2 pizzas) 1/2 Medium Onion 1/2 Green Pepper, Chopped Mushrooms or Other Toppings - Optional |
| Make crust per package directions.  Grease Dutch oven with oil or grease.  Pour and spread sauce evenly over dough, leaving edges clear.  Sprinkle cheese onto sauce.  Add toppings as desired.   Bake 25-45 minutes, checking every 10-15.  Cook until outside crust is brown and cheese is bubbling in the center. (recommend 6 charcoals on bottom and 18 to 20 on top of dutch oven) | |

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| **Chicken - Shake & Bake** | |
| 3 Tablespoons Oil Chicken Pieces | Shake and Bake Packets |
| Place about 3 TBSP oil in Dutch oven.  Clean chicken pieces and coat with shake & bake according to package directions.  Load up Dutch oven.  Add coals to BAKE (2/3 on top and 1/3 on bottom).  Move chicken around every 20 minutes so it will cook evenly.  Chicken can take over two hours to cook depending on your heat.  (Hint: do not use too much heat on the bottom!)  A larger Dutch oven and fewer layers helps cook sooner.  A few sprinkles of garlic salt is also a great idea. | |

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| **Apple Fritters** | |
| 1 Cup flour 1 Tsp Baking powder 1 Tsp Salt 2 Eggs | 1/2 Cup milk 1 Tsp Vegetable oil 2 apples |
| Heat 2-3 inches of oil in Dutch oven.  Beat batter ingredients until smooth.  Cut apples into chunks.  Stir about 1 cup of apples into batter.  Drop by teaspoonfuls into the hot oil.  Cook about 5 minutes.  Drain.  Sprinkle with powdered sugar (optional). | |

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| **Hot Rock Cooking** | |
|  | Meat for Hot Rock Cooking |
| Lay a flat, hot rock on coals and use it as a griddle to cook hamburger, eggs, steak, fish, bacon, or bread. Leave the rock in the coals for a good long time then clean it off and begin cooking. | |

**Food List (For Recipe Ingredients)**

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| 2 apples 1 1/2 Lbs Bacon 1 Tsp Baking powder Bananas 1/2 Lb Bulk Italian Sausage Chicken Pieces Chocolate chips 26 Eggs 1 Cup flour Foil 1 Frozen Uncooked Pizza dough 1 Cup Grated Mozzarella 1/2 Green Pepper Meat for Hot Rock Cooking 1 1/2 Medium Onion | 1/2 Cup milk 1 Cup Milk Mini-Marshmallows Mushrooms or Other Toppings 3 Tablespoons Oil 1 Jar Pizza Sauce 2 Cans Potatoes 1 Package Pre-sliced Pepperoni 1 Tsp Salt Shake and Bake Packets 1 Tsp Vegetable oil |

**Other Ingredients and Items**

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| **Breakfast Items** 1x milk 1x tang  **Lunch Items** 1x water  **Dinner Items** 1x tang  **Snack Items** 1x water |