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| **Falcon Menu** | |
| **Fri. Snack** | Baked Stuffed Apples, Milk |
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| **Sat. Breakfast** | Rib-Sticking Biscuits and Gravy, Milk |
| **Sat. Lunch** | BBQ ham sandwiches, Tang |
| **Sat. Dinner** | Dutch-Oven Reuben, Striped S'mores, Tang |
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| **Sun. Breakfast** | Harvest Coffee Cake, Water |

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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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| **Rib-Sticking Biscuits and Gravy** | |
| 1 Cup Flour 2 Teaspoons Salt 3/4 Tsp Black Pepper 1/4 Tsp cayenne pepper, ground | 1/4 Tsp Nutmeg, ground 2 Lbs breakfast sausage, bulk 1/2 (Gal) Milk 2 Containers (7.5 oz) regular-size Pillsbury biscuits - Regular size |
| 1. Light and heat 25 briquettes. 2. Add flour, salt, ground peppers and nutmeg together in a ziplock bag. Seal bag and shake well. 3. Preheat Dutch oven over 15 coals. 4. Add sausage to oven and break into small chunks with a spatula. Cook thoroughly, but not until crispy. 5. Evenly sprinkle flour mixture from ziplock bag over sausage and stir. 6. Allow flour to cook for about 30 seconds to saturate in sausage grease and coat the pieces, making a roux. 7. Pour milk into oven and stir. 8. Place lid on oven and add remaining 10 coals on top. 9. Occasionally remove lid to stir. Once gravy has reached a boil and thickened to desired consistency, remove oven from coals to prevent gravy from burning. 10. Open tubes of biscuits and evenly distribute over gravy, completely covering the top surface. The thickness of the gravy will support the biscuits. Do not submerge the biscuits! Otherwise, they won’t brown. 11. Replace lid on oven and set 17 coals on lid and 8 coals underneath. Refresh coals if necessary. 12. Bake for about 15 minutes, checking biscuits after 5 minutes and rotating lid a quarter-turn. 13. Serve once biscuits are golden brown. Use a large spoon to pull out a biscuit then ladle gravy over the top. | |

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| **BBQ ham sandwiches** | |
| 1 Lb (per 5 people) Chipped Ham 1 Bottle BBQ Sauce | 5 Hamburger Buns |
| Separate ham slices and drop into Dutch oven.  Add BBQ sauce and heat through. | |

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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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| **Striped S'mores** | |
| Keebler Fudge Stripe cookies | Marshmallows |
| Take your leftover coals from dinner and pile them up.  Toast a marshmallow over the coals and place between two cookies. | |

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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.

**Food List (For Recipe Ingredients)**

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| 1 Can 16 oz sauerkraut Cup 3/4 Thousand Island salad dressing 2 Containers 7.5 oz regular-size Pillsbury biscuits 2 Apples 1 Tsp Baking Soda 1 Bottle BBQ Sauce 3/4 Tsp Black Pepper 2 Lbs breakfast sausage 1 1/2 Sticks Butter 1/4 Tsp cayenne pepper 1 Tsp Cinnamon 2 Lbs Deli Sliced Corned Beef 2 Cups flour 1 1/2 Cups Flour 1/2 Gal Milk 1 1/2 Teaspoons Ground Cinnamin 5 Hamburger Buns 6 Tablespoons Honey Keebler Fudge Stripe cookies | 8 large Apples 2 large Eggs Marshmallows 1 1/4 Teaspoons Nutmeg 1 1/2 Cups Orange Juice Concentrate 2 Cups packed brown sugar 1 Lb per 5 people Chipped Ham 1 Cup Raisins 2 1/2 Teaspoons Salt 2 Cups shredded Swiss cheese 1 Cup Slivered Almonds 1 Cup Sour Cream 8 Slices Thickly sliced rye bread 1 Tsp vanilla extract 3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Milk 1x Water  **Lunch Items** 1x Tang  **Dinner Items** 1x Tang  **Snack Items** 1x Milk |