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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 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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| **Rib-Sticking Biscuits and Gravy** |
| 1 Cup Flour2 Teaspoons Salt3/4 Tsp Black Pepper1/4 Tsp cayenne pepper, ground | 1/4 Tsp Nutmeg, ground2 Lbs breakfast sausage, bulk1/2 (Gal) Milk2 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 Ham1 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 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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| **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 sauerkrautCup 3/4 Thousand Island salad dressing2 Containers 7.5 oz regular-size Pillsbury biscuits2 Apples1 Tsp Baking Soda1 Bottle BBQ Sauce3/4 Tsp Black Pepper2 Lbs breakfast sausage1 1/2 Sticks Butter1/4 Tsp cayenne pepper1 Tsp Cinnamon2 Lbs Deli Sliced Corned Beef2 Cups flour1 1/2 Cups Flour1/2 Gal Milk1 1/2 Teaspoons Ground Cinnamin5 Hamburger Buns6 Tablespoons HoneyKeebler Fudge Stripe cookies | 8 large Apples2 large EggsMarshmallows1 1/4 Teaspoons Nutmeg1 1/2 Cups Orange Juice Concentrate2 Cups packed brown sugar1 Lb per 5 people Chipped Ham1 Cup Raisins2 1/2 Teaspoons Salt2 Cups shredded Swiss cheese1 Cup Slivered Almonds1 Cup Sour Cream8 Slices Thickly sliced rye bread1 Tsp vanilla extract3 Cups Water |

**Other Ingredients and Items**

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| **Breakfast Items**1x Milk1x Water**Lunch Items**1x Tang**Dinner Items**1x Tang**Snack Items**1x Milk |