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| **Bison Menu** |
| **Sun. Snack**  | Goo Dip, chips  |
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| **Mon. Breakfast**  | Breakfast Scramble, Milk, Side Of Bacon  |
| **Mon. Lunch**  | Chili Dog Wraps , Iced Tea  |
| **Mon. Dinner**  | Swiss, Ham and Noodle Casserole, Cheese Dip, Chips, Water  |
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| **Tue. Breakfast**  | Sausage, Egg, and Cheese Muffins, Milk  |

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| **Goo Dip** |
| 1 Lb Hamburger1 Jar (Large) Salsa1 Block (8-oz) Cream Cheese | 1 Package (8-oz) Taco blend shredded cheese1 (Big Bag) Tortilla chips(Optional) Hot Sauce |
| Brown the hamburger in a dutch oven.  Draining grease is Optional!  Add salsa and cover.  Stir frequently until salsa begins to bubble.  Add cream cheese and stir frequently until completely melted.  Stir in shredded cheese and cover, stirring frequently until it begins to bubble.  Serve over chips or dip right out of the Dutch. Vegetarian option:  Use separate dutch and leave out hamburger. |

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| **Breakfast Scramble** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft. **Drain well before adding the eggs.** Scramble together until firm. Add cheese on top and cook a minute or two longer to melt. Serve with hot sauce or salsa.  |

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| **Chili Dog Wraps**  |
| 10 Corn Tortillas10 Hot Dogs | 1 Can (15-oz) Chili1 Jar (16-oz) Thick, Chunky Salsa1 Can Shredded Cheddar Cheese |
| Soften tortillas as directed on package.  Place 1 hot dog and 2 tablespoons of chili in each tortilla.  Roll up and place seam side down in Dutch oven.  Pour salsa over tortillas.  Bake for 30 minutes.  Sprinkle with cheese and bake 5 more or until cheese is melted.  |

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| **Swiss, Ham and Noodle Casserole** |
| 1/2 Stick Margarine1 Pint Sour Cream1 (Large) Onion16 Ounces Egg Noodles | 1 Green Pepper, Chopped4 Cups Shredded Swiss Cheese2 Cans Cream of Mushroom Soup4 Cups Ham, Cubed |
| Boil noodles in Dutch oven according to package directions. Do not overcook. In lg. Frying pan, sauté onion and green pepper in margarine. Then stir in soup and sour cream. Drain noodles and leave half in the Dutch oven. On top of the noodles, layer 1/2 the Swiss cheese, 1/2 the ham and 1/2 the soup mixture. Repeat. Bake for 45 minutes until cooked through. Let stand for 5 minutes.  |

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| **Sausage, Egg, and Cheese Muffins** |
| 2 (per Person) Sausage Patties2 (per Person) English Muffins | 2 (per Person) Eggs2 (per Person) Salt & Pepper2 (per Person) Cheese Slices |
| Cook sausage patties on one part of the griddle.  Toast English muffins on another part.  Spray egg ring and spot where you will cook eggs with cooking spray.  Crack one egg into ring and tap yolk with spatula to break.  Lightly salt and pepper.  As soon as egg is set,   carefully remove ring and start another.  Eggs will be the slow part of this.  Assemble sandwich with muffin, sausage, slice of cheese and egg.  |

**Food List (For Recipe Ingredients)**

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| 1 Can 15-oz Chili1 Jar 16-oz Thick, Chunky Salsa1 Block 8-oz Cream Cheese1 Package 8-oz Taco blend shredded cheese1 Lb Bacon1 Big Bag Tortilla chips10 Corn Tortillas2 Cans Cream of Mushroom Soup16 Ounces Egg Noodles18 Eggs8 Ounces Fresh Mushrooms1 Bunch Green onions2 Green Pepper4 Cups Ham1 Lb Hamburger10 Hot DogsHot Sauce1 Large Onion1 Jar Large Salsa | 1/2 Stick Margarine2 Medium OnionsOptional Hot Sauce2 per Person Cheese Slices2 per Person Eggs2 per Person English Muffins2 per Person Salt & Pepper2 per Person Sausage Patties1 Red PepperSalsa2 Cups Shredded Cheddar1 Can Shredded Cheddar Cheese4 Cups Shredded Swiss Cheese1 Lb Smoked Sausage1 Pint Sour Cream |

**Other Ingredients and Items**

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| **Breakfast Items**2x Milk1x Side Of Bacon**Lunch Items**1x Iced Tea**Dinner Items**1x Cheese Dip1x Chips1x Water**Snack Items**1x chips |