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| **Hawk Menu** | |
| **Sun. Snack** | BBQ ham sandwiches, Water, family size chips |
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| **Mon. Breakfast** | Farmers' Breakfast, OJ, Apples |
| **Mon. Lunch** | Chicken Fajitas , assorted chips, Water, leftover apples |
| **Mon. Dinner** | Country Sausage Macaroni and Cheese, Giant Chocolate Chip Cookie, tang or water |
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| **Tue. Breakfast** | Bacon & Egg Wraps, milk, strawberries |

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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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| **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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| **Chicken Fajitas** | |
| 2 Tomatoes 1 Onion 1 Green Pepper 2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream 8 Tortillas 8 Chicken Breasts 1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.   * Dice tomatoes and onions and place in a bowl * Slice peppers and onions and sauté in a Dutch oven, remove to a bowl * Put out shredded cheese and sour cream * Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm. * Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done. | |

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| **Country Sausage Macaroni and Cheese** | |
| 1 Lb Bulk Sausage 1 Can Sliced Mushrooms 1 1/2 Cups Milk 3 Green Onions, Sliced 12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred 1/2 Cup Mustard 12 Ounces Elbow Macaroni 1 Can Diced Tomatoes 2 Teaspoons Parmesan Cheese |
| Cook Sausage in Dutch oven, drain. Cook macaroni per package directions.  Drain. Combine milk, cheese, mustard. Cook and stir in small pot until mixture is smooth. Mix with sausage, tomatoes, onions, mushrooms, pepper and cooked macaroni in Dutch oven. Mix well and bake for 15-20 minutes. Stir will and sprinkle with Parmesan cheese. Bake 5 minutes more. Let stand for 10 minutes before serving. | |

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| **Giant Chocolate Chip Cookie** | |
|  | roll of Pillsbury Chocolate Chip Cookies, or any other favorite |
| Place a metal cook kit plate upside down in a Dutch oven.  Line the oven with foil.  Take a roll of Pillsbury Chocolate Chip Cookies, or any other favorite, and press it into the bottom of the Dutch oven to make one big cookie.  Place coals on top (15) and bottom (9) and bake according to package directions.  The plate keeps the cookie from burning on the bottom.  Test the cookie by inserting a piece of straw or clean twig in the center.  If it comes out clean, the cookie is done.  Lift the foil out of the oven and LET IT COOL for at least 5 minutes.  The cookie will crumble into a gooey mess otherwise.  Wipe out the Dutch oven and the plate with a paper towel.  The only cleanup you have is the knife you use to cut the cookie onto wedges and the glasses from the cold milk.  (There is a law somewhere that states you must have cold milk on hand when serving hot cookies!) | |

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| **Bacon & Egg Wraps** | |
| 2 Lbs Bacon 2 (Per Person) Eggs 1 Onion | Salt & Pepper Shredded Cheese Tortilla Shells |
| Dice bacon and cook in Dutch oven. When almost done, add finely diced onion.  Crack two eggs per person into a bowl and beat.  Add salt, and pepper.  Pour over bacon and scramble in Dutch oven.  Fill tortilla and sprinkle with shredded cheese.  Serve with an orange and a glass of milk.  *For a more southwestern taste, add diced peppers with the onions and serve with salsa.* | |

**Food List (For Recipe Ingredients)**

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| 2 Cups 8-oz Shredded Cheddar Cheese 3 1/2 Lbs Bacon 1 Bottle BBQ Sauce 1 Lb Bulk Sausage 8 Chicken Breasts 1 Can Diced Tomatoes 24 Eggs 12 Ounces Elbow Macaroni 3 Green Onions 1 Green Pepper 5 Hamburger Buns 1 Medium Onion 2 1/2 Cups Milk 1/2 Cup Mustard 2 Onion 2 Teaspoons Parmesan Cheese 1 Lb per 5 people Chipped Ham | 2 Per Person Eggs 2 Cans Potatoes 1 Pouch Fajita / Taco Seasoning roll of Pillsbury Chocolate Chip Cookies, or any other favorite Salt & Pepper 12 Ounces Shredded Cheddar Cheese Shredded Cheese 1 Can Sliced Mushrooms 1 Pint Sour Cream Sprinkle of Pepper, Cayenne Preferred 2 Tomatoes Tortilla Shells 8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x milk 1x OJ 1x strawberries  **Lunch Items** 1x assorted chips 1x leftover apples 1x Water  **Dinner Items** 1x tang or water  **Snack Items** 1x family size chips 1x Water |