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| **Bison Menu** | |
| **Fri. Snack** | Corn on the Cob , Water |
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| **Sat. Breakfast** | German Pancake with Double Dutch Apples, Milk, Bacon 1lb. |
| **Sat. Lunch (x2)** | Chili Dog Wraps , Orange Juice, Doritos |
| **Sat. Dinner** | Chicken Cordon Bleu Casserole, Cinnamon Roll-Topped Cobbler, Iced Tea |
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| **Sun. Breakfast** | Apple Cinnamon Bars, Sausage , Tang |

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| **Corn on the Cob** | |
| Corn Salt | Butter Foil\* |
| **Boiling Method:** Bring large pot of water with handful of salt to a boil.  Add 1 TBSP of sugar.  Remove husks from corn and place in boiling water for 5‑10 minutes.  Remove water from heat. Corn may be left standing in water for several minutes and served directly from there.  Be sure to have plenty of butter on the table!    **Roasting Method (Foil):**Remove husks from corn and place on heavy-duty foil.  Cover with 1 TBSP of butter and a sprinkle of salt.  Roll corn in foil and twist ends to a point for handles.  Place on coals over medium to high heat (3-second palm test) for 10 minutes on either side.    **Roasting Method (in husks):** Leave corn in husks and soak in water for at least 30 min.  Place on coals and cook same as above. | |

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| **German Pancake with Double Dutch Apples** | |

2 Cups Flour  
2 Teaspoons Salt  
2 Cups Milk  
12 Eggs

**For Apples**

1/2 Cup Butter  
3/4 Cup Brown Sugar  
1/4 Tsp Nutmeg  
1/2 Tsp Cinnamon  
1/2 Tsp Salt  
3/4 Cup Apple Juice  
1/3 Cup Apple Juice  
4 Apples, Sliced  
1 Tbsp Vinegar  
1/4 Cup Cornstarch  
Preheat lid of oven.  Melt 1 TBSP of butter in bottom of oven.  Meanwhile mix pancake ingredients & beat until smooth

Pour batter into Dutch oven.  Add preheated lid.  Bake 15 minutes with top and bottom heat.  Remove heat from bottom.  Complete baking process. Try not to peek!  Cut into wedges.  Serve with double Dutch apples.  
  
For apples, melt butter in second Dutch oven.  Add brown sugar, nutmeg, cinnamon, and salt.  Stir until smooth.  Add 3/4 cup apple juice, apples, and vinegar.  Cook until apples are soft.  Mix cornstarch with 1/3 cup apple juice and add to softened apples.  Cook until thick. Serve warm over German pancake.

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| **Chili Dog Wraps (x2.0)** | |
| 10 Corn Tortillas 10 Hot Dogs | 1 Can (15-oz) Chili 1 Jar (16-oz) Thick, Chunky Salsa 1 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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| **Chicken Cordon Bleu Casserole** | |
| 4 Cups ((1/2 cup per chicken breast)) Boiling Water 1 Bag (10 oz) Carrot, Shredded 2 Tablespoons Margarine 2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts 5 Slices (1 per Chicken) Ham, cut in half 5 Slices (1 per Chicken) Swiss Cheese, cut in half |
| Place carrots, rice and margarine in Dutch oven.  Stir in boiling water.  Place chicken breasts on top of rice mixture.  Top each breast with a slice of ham.  Bake for an hour or so until all liquid is absorbed and juice from chicken is clear.  Place cheese on each slice and bake a few minutes until cheese is melted. | |

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| **Cinnamon Roll-Topped Cobbler** | |
| 1 Can (29-oz) pear halves in syrup, drained and sliced 1 Can (21-oz) cherry pie filling | 1 tube of 8 refrigerated cinnamon rolls with icing |
| Mix sliced pears and pie filling in Dutch oven and heat over fire until boiling. Keep stirring so it does not stick or burn!  Place rolls on top of fruit mixture then BAKE for about 20 minutes until rolls are brown and fruit is bubbly.  (use 17 coals on top and 11 on the bottom).   Let sit for 5 minutes and spread icing over the rolls.  Let sit for 5 more minutes.  (This is the hardest part!) | |

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| **Apple Cinnamon Bars** | |
| 4 (Medium) Apple - You can use applesauce (16 ounces) or canned apples in place of fresh apples. You can use either peeled or unpeeled apples. 1 Cup Flour 1/4 Tsp Salt 1/2 Tsp Baking Soda | 1/2 Tsp Cinnamon 1 Cup Brown Sugar 1 Cup Oats, Uncooked 1 Cup Shortening |
| Preheat the oven to 350 degrees.  Put the flour, salt, baking soda, cinnamon, brown sugar, and oats in the mixing bowl. Stir together.  Add the shortening to the bowl. Use the 2 table knives to mix the ingredients and cut them into crumbs.  Lightly grease the bottom and sides of the baking dish with a little bit of shortening.  Spread half of the crumb mixture in the greased baking dish.  Remove the core from the apples and slice them. Put the apple slices into the baking dish.  Top the apples with the rest of the crumb mixture.  Bake in the oven for 40 – 45 minutes.  Cut into squares. It will fall apart easily. | |

**Food List (For Recipe Ingredients)**

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| 4 Cups (1/2 cup per chicken breast) Boiling Water 5 Slices 1 per Chicken Ham 5 Slices 1 per Chicken Swiss Cheese 10 1 per Scout Boneless, Skinless Chicken Breasts 1 Bag 10 oz Carrot 2 Cans 15-oz Chili 2 Jars 16-oz Thick, Chunky Salsa 1 Can 21-oz cherry pie filling 1 Can 29-oz pear halves in syrup 2 Packages 6-oz Quick Cooking Wild Rice Mix 1 1/16 Cups Apple Juice 4 Apples 1/2 Tsp Baking Soda 1 3/4 Cups Brown Sugar 1/2 Cup Butter Butter 1 Tsp Cinnamon Corn 20 Corn Tortillas 1/4 Cup Cornstarch | 12 Eggs 3 Cups Flour Foil\* 20 Hot Dogs 2 Tablespoons Margarine 4 Medium Apple 2 Cups Milk 1/4 Tsp Nutmeg 1 Cup Oats 2 3/4 Teaspoons Salt Salt 1 Cup Shortening 2 Cans Shredded Cheddar Cheese 1 tube of 8 refrigerated cinnamon rolls with icing 1 Tbsp Vinegar |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon 1lb. 1x Milk 1x Sausage  1x Tang  **Lunch Items** 2x Doritos 2x Orange Juice  **Dinner Items** 1x Iced Tea  **Snack Items** 1x Water |