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| **Eagle Menu** |
| **Fri. Snack**  | Goo Dip, Water  |
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| **Sat. Breakfast**  | Bacon & Egg Wraps, Milk  |
| **Sat. Lunch**  | Chicken Fajitas , Tang  |
| **Sat. Dinner**  | Chicken Cordon Bleu Casserole, Cinnamon Roll-Topped Cobbler, Milk  |
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| **Sun. Breakfast**  | Breakfast Burritos , Water  |

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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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| **Bacon & Egg Wraps** |
| 2 Lbs Bacon2 (Per Person) Eggs1 Onion | Salt & PepperShredded CheeseTortilla 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.* |

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| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (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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| **Chicken Cordon Bleu Casserole** |
| 4 Cups ((1/2 cup per chicken breast)) Boiling Water1 Bag (10 oz) Carrot, Shredded2 Tablespoons Margarine2 Packages (6-oz) Quick Cooking Wild Rice Mix | 10 (1 per Scout) Boneless, Skinless Chicken Breasts5 Slices (1 per Chicken) Ham, cut in half5 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 sliced1 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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| **Breakfast Burritos**  |
| 1 Lb Bacon2 Eggs | 1 Jar (Small) Mild Chunky SalsaShredded CheddarSoft Taco Shells |
| Dice and fry bacon in Dutch oven until crisp.  Drain grease.  Add beaten eggs.  Cook until almost done.  Add salsa, mix and finish cooking.  Remove from heat.  Add cheese and stir until melted.  Meanwhile, other cook uses Dutch oven lid and a little margarine to heat and lightly brown taco shell.  Scoop egg mixture into taco shell.  Rollup and enjoy. |

**Food List (For Recipe Ingredients)**

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| 4 Cups (1/2 cup per chicken breast) Boiling Water5 Slices 1 per Chicken Ham5 Slices 1 per Chicken Swiss Cheese10 1 per Scout Boneless, Skinless Chicken Breasts1 Bag 10 oz Carrot1 Can 21-oz cherry pie filling1 Can 29-oz pear halves in syrup2 Packages 6-oz Quick Cooking Wild Rice Mix1 Block 8-oz Cream Cheese2 Cups 8-oz Shredded Cheddar Cheese1 Package 8-oz Taco blend shredded cheese3 Lbs Bacon1 Big Bag Tortilla chips8 Chicken Breasts2 Eggs1 Green Pepper1 Lb Hamburger1 Jar Large Salsa | 2 Tablespoons Margarine2 OnionOptional Hot Sauce2 Per Person Eggs1 Pouch Fajita / Taco SeasoningSalt & PepperShredded CheddarShredded Cheese1 Jar Small Mild Chunky SalsaSoft Taco Shells1 Pint Sour Cream2 TomatoesTortilla Shells8 Tortillas1 tube of 8 refrigerated cinnamon rolls with icing |

**Other Ingredients and Items**

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