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| **Falcon Menu** | |
| **Fri. Snack** | Dog in a blanket, Tang |
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| **Sat. Breakfast** | Bacon & Egg Wraps, Milk |
| **Sat. Lunch** | Grilled Ham & Cheese Sandwiches, Water, Oranges |
| **Sat. Dinner** | Chicken Cordon Bleu Casserole, Cinnamon Roll-Topped Cobbler, Tang |
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| **Sun. Breakfast** | Breaded Spam , Water, Leftover Oranges |

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| **Dog in a blanket** | |
| Biscuit Roll Wieners | Cheese |
| Wrap a wiener in biscuit dough, skewer on a stick and bake over hot coals. Or slit the wiener and insert a piece of cheese before you wrap and cook it.  **\*\*Not eligible for First Class Camp** | |

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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.* | |

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| **Grilled Ham & Cheese Sandwiches** | |
| Bread Butter | Sliced Deli Ham Sliced American Cheese |
| Butter two slices per sandwich and assemble ham and cheese on bread with buttered side out.  Place on griddle and turn when brown.  Keep warm until ready to serve. | |

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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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| **Breaded Spam** | |
| Corn Meal | Spam |
| Place corn meal in shallow plate.  Slice spam thin and bread with corn meal.  Fry on well greased griddle over medium heat until brown. | |

**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 1 Can 21-oz cherry pie filling 1 Can 29-oz pear halves in syrup 2 Packages 6-oz Quick Cooking Wild Rice Mix 2 Lbs Bacon Biscuit Roll Bread Butter Cheese Corn Meal | 2 Tablespoons Margarine 1 Onion 2 Per Person Eggs Salt & Pepper Shredded Cheese Sliced American Cheese Sliced Deli Ham Spam Tortilla Shells 1 tube of 8 refrigerated cinnamon rolls with icing Wieners |

**Other Ingredients and Items**

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