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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 RollWieners | 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 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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| **Grilled Ham & Cheese Sandwiches** |
| BreadButter | Sliced Deli HamSliced 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 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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| **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 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 Mix2 Lbs BaconBiscuit RollBreadButterCheeseCorn Meal | 2 Tablespoons Margarine1 Onion2 Per Person EggsSalt & PepperShredded CheeseSliced American CheeseSliced Deli HamSpamTortilla Shells1 tube of 8 refrigerated cinnamon rolls with icingWieners |

**Other Ingredients and Items**

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| **Breakfast Items**1x Leftover Oranges1x Milk1x Water**Lunch Items**1x Oranges1x Water**Dinner Items**1x Tang**Snack Items**1x Tang |