|  |
| --- |
| **Bison Menu** |
| **Fri. Snack**  | Banana Boats, water  |
|  |
| **Sat. Breakfast**  | Holiday Brunch Casserole, water  |
| **Sat. Lunch**  | Bacon Lettuce & Tomato Sandwiches, apple juice  |
|  |
| **Sun. Breakfast**  | Apple-Sausage French Toast , orange juice, Bacon  |

|  |
| --- |
| **Banana Boats** |
| BananasMini-Marshmallows | Chocolate chipsFoil |
| Slice banana lengthwise 3/4 of the way through. Do not peel! Add chocolate chips and mini marshmallows. Wrap in foil. Bake on coals for about 10 minutes.  |

|  |
| --- |
| **Holiday Brunch Casserole** |
| 2 Lbs Frozen Hash Browns2 Lbs Bulk Pork Sausage1 Lb Bacon, Diced1 (Medium) Red Pepper4 Cups Shredded Cheddar Cheese, Divied - 16-oz | 1 Bunch Green Onions, Chopped2 Cups Bisquick1 Tsp Sal8 Eggs6 Cups Milk |
| Cook the sausage and diced bacon in Dutch oven, and drain off any excess grease.  Add the hash browns, red pepper, 2 cups cheese and onions.  In a large bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Bake for about an hour until a knife inserted comes out clean. Yield: 12 servings.  |

|  |
| --- |
| **Bacon Lettuce & Tomato Sandwiches** |
| 2 Lbs Bacon1 Head Lettuce or Bunch Leaf | 2 TomatoesLoaf of BreadMiracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast.  |

|  |
| --- |
| **Apple-Sausage French Toast**  |
| 1 Lb Bulk Pork Sausage4 Apples12 Eggs3 Cups Milk | 1/2 Cup Maple Syrup1/2 Tsp Nutmeg24 Slices Thick French Bread |
| Cook sausage, drain, remove to a bowl.  Place apples in that same oven and cook 3-5 minutes or until tender, stirring occasionally.  Remove  to a bowl.  In your Dutch oven, place half the bread.  Top with the sausage and apples.  Then top with the remaining bread.  Whisk together the eggs.  Add milk, syrup and nutmeg.  Pour over top.  Bake for an hour or until the eggs are set and the bread is golden.   If it is a cold campout or you have a cool place, you can assemble this the night before and then just bake it in the morning.  |

**Food List (For Recipe Ingredients)**

|  |  |
| --- | --- |
| 4 Apples3 Lbs BaconBananas2 Cups Bisquick3 Lbs Bulk Pork SausageChocolate chips20 EggsFoil2 Lbs Frozen Hash Browns1 Bunch Green Onions1 Head Lettuce or Bunch LeafLoaf of Bread1/2 Cup Maple Syrup | 1 Medium Red Pepper9 Cups MilkMini-MarshmallowsMiracle Whip1/2 Tsp Nutmeg1 Tsp Sal4 Cups Shredded Cheddar Cheese24 Slices Thick French Bread2 Tomatoes |

**Other Ingredients and Items**

|  |
| --- |
| **Breakfast Items**1x Bacon1x orange juice1x water**Lunch Items**1x apple juice**Snack Items**1x water |