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

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| **Banana Boats** | |
| Bananas Mini-Marshmallows | Chocolate chips Foil |
| 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. | |

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| **Holiday Brunch Casserole** | |
| 2 Lbs Frozen Hash Browns 2 Lbs Bulk Pork Sausage 1 Lb Bacon, Diced 1 (Medium) Red Pepper 4 Cups Shredded Cheddar Cheese, Divied - 16-oz | 1 Bunch Green Onions, Chopped 2 Cups Bisquick 1 Tsp Sal 8 Eggs 6 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. | |

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| **Bacon Lettuce & Tomato Sandwiches** | |
| 2 Lbs Bacon 1 Head Lettuce or Bunch Leaf | 2 Tomatoes Loaf of Bread Miracle 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. | |

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| **Apple-Sausage French Toast** | |
| 1 Lb Bulk Pork Sausage 4 Apples 12 Eggs 3 Cups Milk | 1/2 Cup Maple Syrup 1/2 Tsp Nutmeg 24 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)**

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| 4 Apples 3 Lbs Bacon Bananas 2 Cups Bisquick 3 Lbs Bulk Pork Sausage Chocolate chips 20 Eggs Foil 2 Lbs Frozen Hash Browns 1 Bunch Green Onions 1 Head Lettuce or Bunch Leaf Loaf of Bread 1/2 Cup Maple Syrup | 1 Medium Red Pepper 9 Cups Milk Mini-Marshmallows Miracle Whip 1/2 Tsp Nutmeg 1 Tsp Sal 4 Cups Shredded Cheddar Cheese 24 Slices Thick French Bread 2 Tomatoes |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Bacon 1x orange juice 1x water  **Lunch Items** 1x apple juice  **Snack Items** 1x water |